

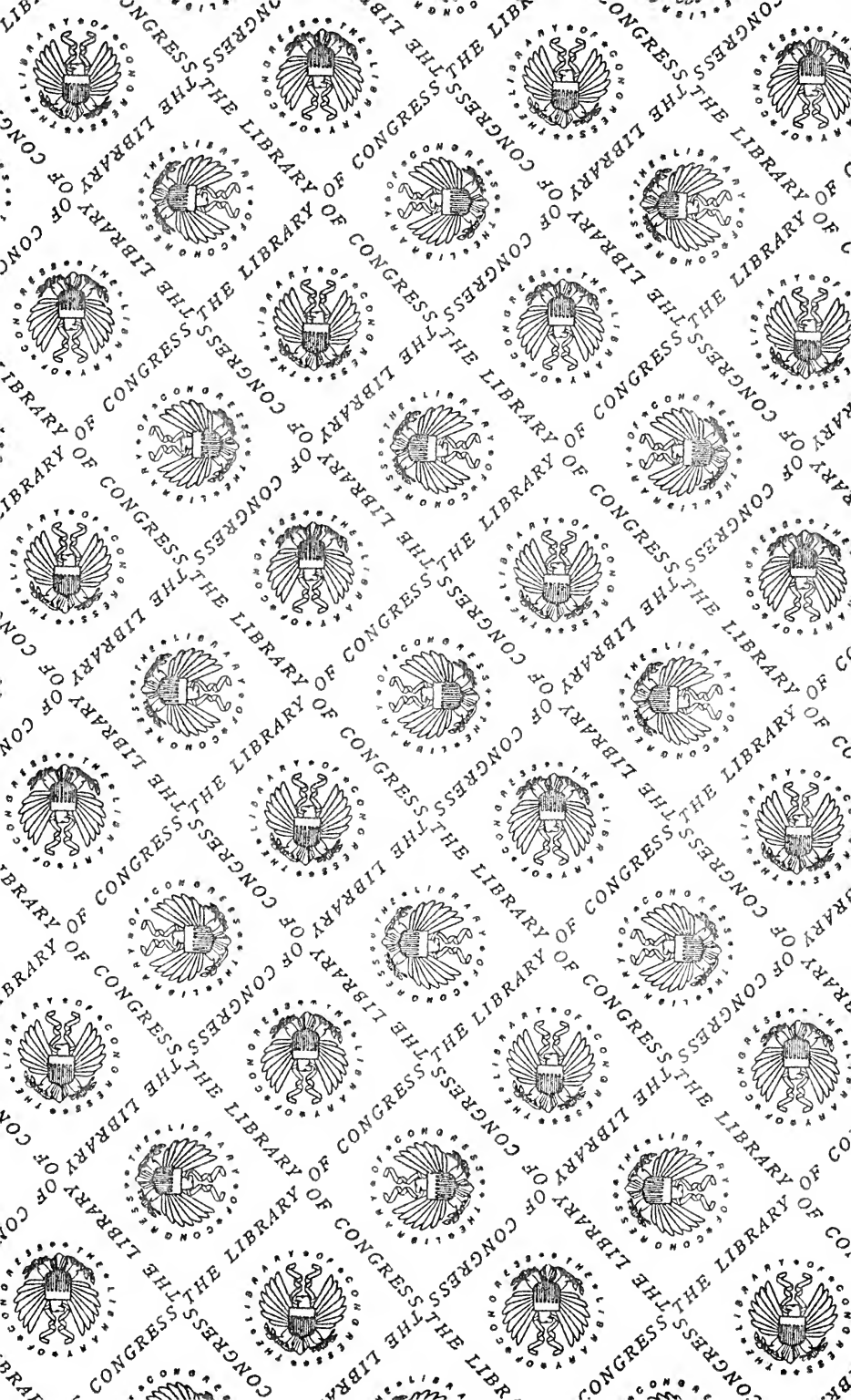
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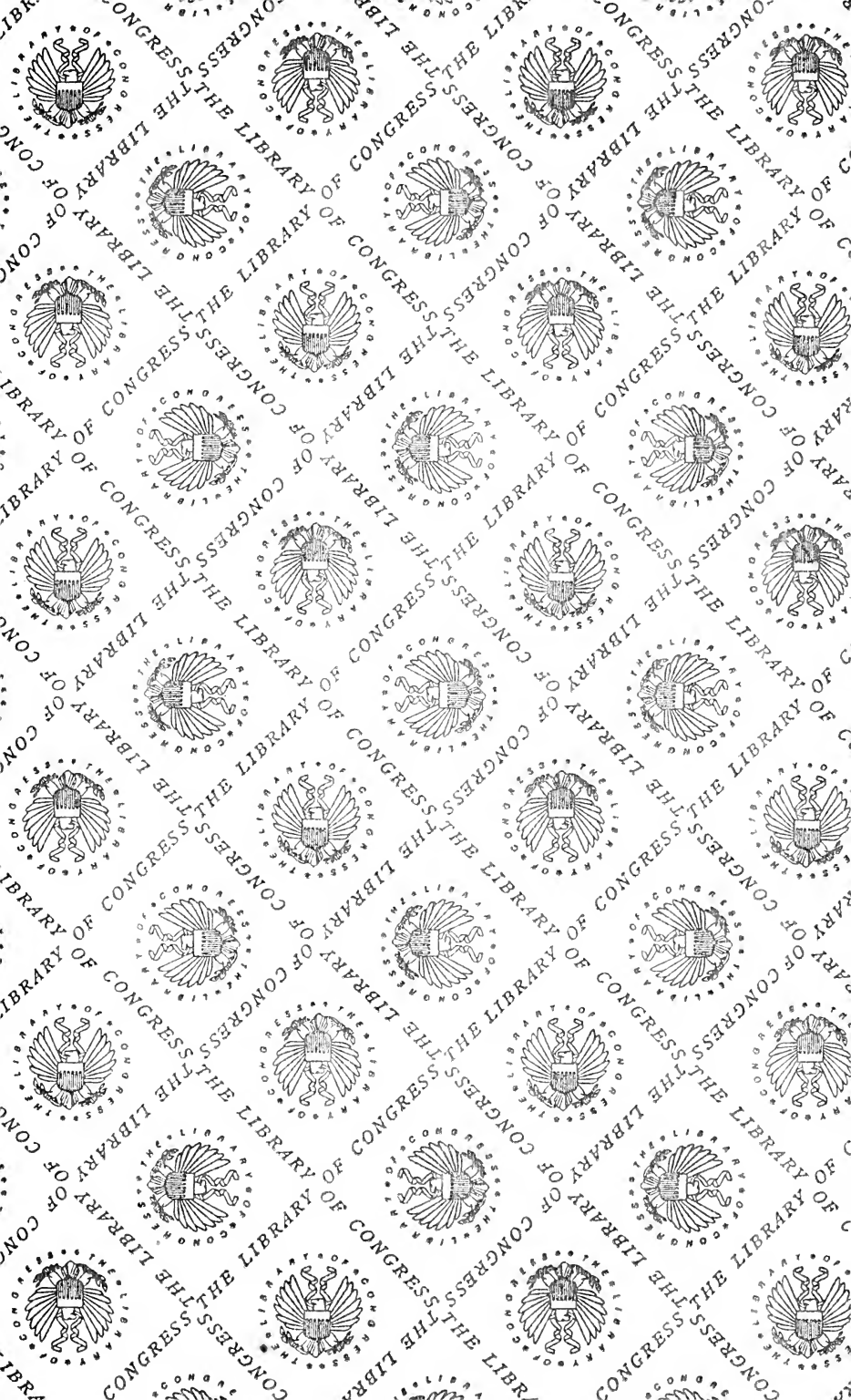
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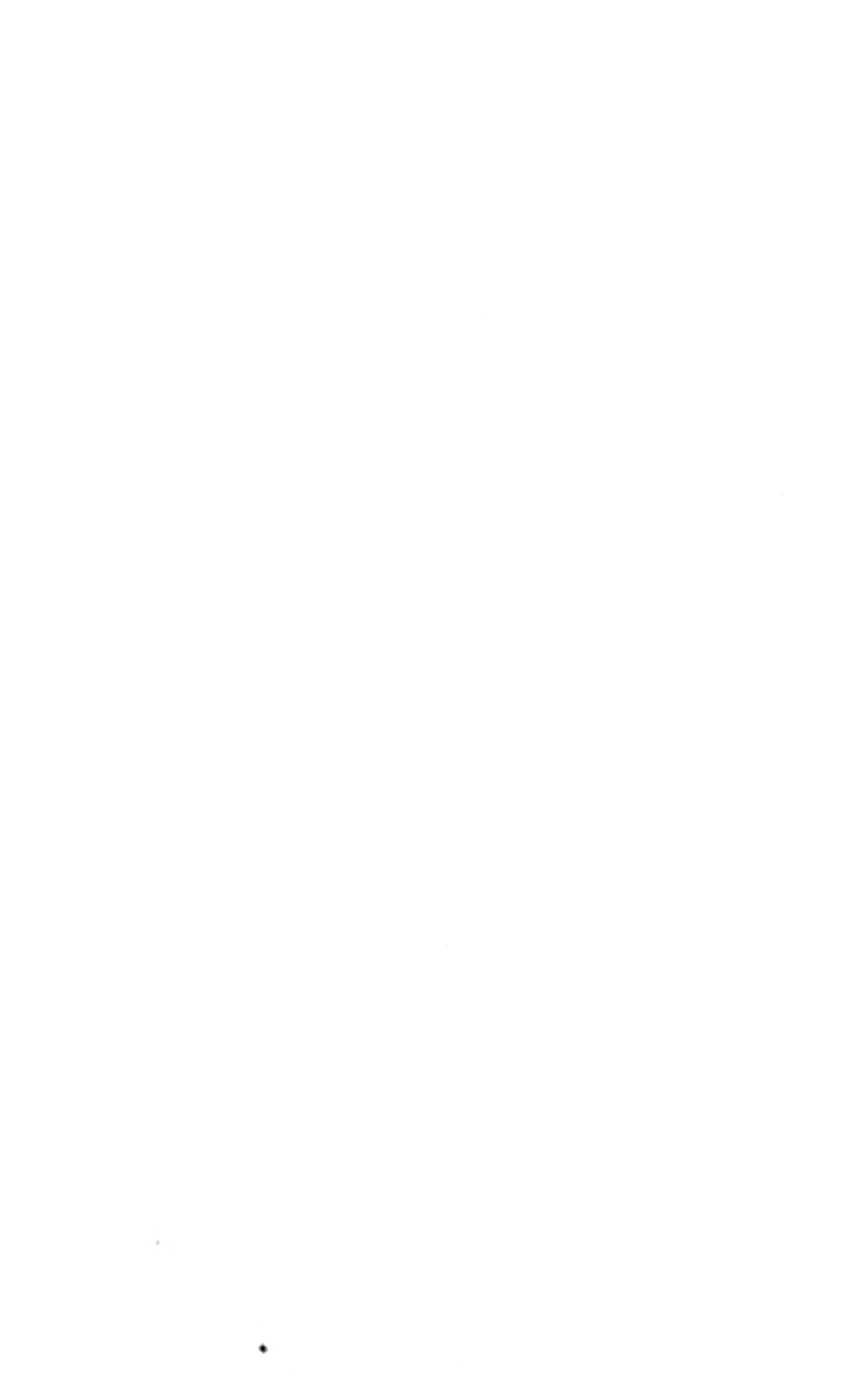
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THE ART
OF
NAMING DISHES
on
BILLS OF FARE

By
L. SCHUMACHER
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TO
HENRY C. F. GOSSLER.

Preface

This little work is written for the progressive element in the hotel and restaurant profession because of the fact that the menus and bills of fare are, to a great extent, neither intelligible to the server nor the served. Therefore, a method of naming dishes will be offered in the following pages, which I hope will be satisfactory to all concerned — proprietors, employees and guests. There is no doubt that this way of naming dishes is the only effective method of reforming and doing away with the medley that now generally exists. It must be understood that a plain and intelligible menu and bill of fare is exactly the same as an attractive advertisement and has the same value of silent salesmanship. The author is sure that the system, if carried out, will also avoid most of the food waste which now occurs, because it eliminates the sending back of dishes by guests and the spoiling of goods in stock. This, on account of the many patrons who order without knowledge of what the names of dishes represent and inversely there are many dishes which have names unintelligible to guests and therefore are not ordered. In particular *table d'hôte* dinners would not have the immense waste, and many millions which are now lost could be saved. Next to these advantages, there are others which should not be underestimated. Waiters, wait-

resses, etc., will be relieved of the study regarding names of dishes which, as at present, can never be studied to perfection because the medly is too great. The attendants will have to deal with only such names as are plain and intelligible to everybody. This will make them better waiters, and in a shorter time. Translators will have much easier work. Instead of going through a thick volume, the necessary culinary names in several languages can be given in a booklet of a size that fits the waistcoat pocket, because all style names (*in style, à la*) which makes the culinary languages so confusing and difficult, are considered as secondary, and the waiter or waitress does not need to bother with them, when the principle ingredients and kinds of preparations are given.

This work also is a precursor of a series of culinary cyclopeadical dictionaries which will be published in six volumes:

English - French and French - English.
English - Spanish and Spanish - English.
English - German and German - English.
French - Spanish and Spanish - French.
French - German and German - French.
Spanish - German and German - Spanish.

That this little work may contribute to greater clarity and simplicity is the main desire of the writer, because in the naming of dishes there is so much to be improved which would be mutually beneficial.

THE AUTHOR

NEW YORK CITY

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Key to the Signs

- () A paranthesis at the end of a word indicates the singular and plural:

Plum(s)	Plum	Plums
Potato(es)	Potato	Potatoes
Pomme(s)	Pomme	Pommes
de terre	de terre	de terre
Crevette(s)	Crevette	Crevettes

- () One or more words in paranthesis at the end or in the middle of a translation means that such can be used for the foregoing word: Veal Cutlet (cut, collop) = Veal cutlet, Veal cut, Veal collop; *Crabes conservés (en boîte)* = *Crabes conservés*, *Crabes en boîte*, etc.

- | | Words or part of words between two vertical lines means that they are often left out on bills of fare. For instance: *haricot* for *haricot |de mouton|* and *cod* for *cod|fish|*. etc.

s,e,es. This and similar given letters indicate the different endings of the adjectives, etc.

frit, s, e, es.

frit|o, s, a, as.

Faux, -, fausse, s.

hollandais, -, e, es.

Singular - Masculine

frit

frito

faux

hollandais

Plural - Masculine

frits

fritos

faux

hollandais

Singular - Feminine

frite

frita

fausse

hollandaise

Plural - Feminine

frites

fritas

fausses

hollandaises

Intelligible and Unintelligible Names of Dishes

Advantages of having Intelligible Names on Bills of Fare



In almost any restaurant complaints regarding slow service are often heard. Some of these complaints are undoubtedly unjust, as there are certain dishes which cannot possibly be as hastily prepared as the guests sometimes wish; but there are many cases where delays occur which could be easily avoided. Some of the reasons may be due to the delay in forwarding the orders in the pantry or kitchen, incompetence of a waiter, etc., but in most cases it is caused by the unsatisfactory naming of dishes. Much time is wasted when the waiters are questioned by guests as to what this or that is, and what a certain name of dish means. And we often find that waiters cannot give satisfactory answers or that they have to inquire in the kitchen or of the headwaiter, captain, etc. Explaining the names of dishes to the guests naturally takes up much time. The time lost is not of so much consideration when there are

only a few guests in the dining room and the guests as well as the waiters have time to spare, but during certain hours of the day when the dining rooms are filled with guests, every minute is valuable and has to be used to the best advantage. Quick service is one of the main factors in the proper conducting of restaurants and hotels, and can be much improved if the names of dishes on bills of fare are given in clear concise words so that a guest does not need to ask their meaning. Easily understood bills of fare have this advantage: that a guest can give an immediate order, and the waiter can forward dishes more quickly and thereby be at liberty to attend to other guests that are waiting. This will make it possible for the employees to take care of more customers at the same time, the guests will be better pleased, and the place will be recommended more because good and quick service are to a large extent the basis of a good reputation — a feature always sought by the progressive hotel and restaurant manager.

In serving *table d'hôte* the mistake of offering menus which are not easily understood, is just as great as when serving *à la carte*. A party of guests taking their places at a table will first reach for the menu and it is a fact that most guests are disappointed and make unfavorable remarks when they see dishes with foreign names on the card. A member of the party may ask his neighbor the meaning of strange names, and the neighbor seldom knows, while others, after a short study of the menu, put back the card because it means very little or nothing to them. A few may take menus in a foreign language as self-evident because in their estimation it shows a high class of estab-

lishment, and is fashionable, *bon ton*, though they may not know the meaning. In fact the majority of guests do not know what kind of dishes are going to be served, but have to wait until it is handed to them, and it often happens that they do not even know what they are eating. And when their favorite dish is served which they did not recognize on the menu, they may already have partaken so freely of other dishes that they cannot enjoy it any more. There are dishes, however, which cannot be named satisfactorily for all guests but these are few and we will give more attention to them later on. We must also consider that there are guests who only eat very digestible food and who dare not eat certain dishes at all. By not knowing what will be served the guests cannot select dishes to their taste, but have to take what is offered by the waiter. Therefore a clear menu is absolutely necessary, as there are certain garnished dishes in which it is hard to specify the ingredients. Where the portions are served individually one may often notice that many dishes are taken from the table untouched, or perhaps have been merely tasted. As with *à la carte* orders the waiter is told to exchange them for other dishes. Not only is time lost in this way but much food is also wasted. This would rarely happen if the menus and bills of fare were couched in a language which could be easily understood by the guests. Fortified with the knowledge of what the bills of fare consisted, the guests would be more anxious to obtain the delicacies suitable to their palate, and take their meals with greater satisfaction. A clear menu is like a good soup before a good meal; a fine indicator of what is to follow. The giver of an entertainment who will lay stress

upon serving his guests with an elegant, tasty meal, will also take pains to render the different dishes in words which are intelligible to everybody. If this is not the purpose of table-cards then why have them? Are they only to be treated like Chinese newspapers?

For Example:

To particularize and to show what is understood by intelligible and unintelligible names of dishes, we quote a few instances. Let us consider the soups.

	French:
Clear soups.	Potages clairs.
Bouillon soups;	Potages de bouillons;
Bouillon;	Bouillons.
Meat soups.	
Consomme soups;	Potages de consommés;
Consommés.	Consommés.
Thickened soups.	Potages liés.
	Potages passés;
Puree soups;	Potages tamis;
Strained soups.	Potages à la purée.
	Potages à la crème.
Cream soups.	Potages de légumes.
Vegetable soups.	Potages de poissons.
Fish soups.	Soupes au vin.
Wine soups.	Soupes de fruits.
Fruit soups.	Soupes à l'eau.
Water soups.	Soupes de (au) lait.
Milk soups.	Soupes à la bière.
Beer soups.	

The foregoing names of the various classes of soups show that each one is entirely different in form and contents. But the forms and contents of the soups are not sufficient to indicate their make up. In most cases the names

of the principle ingredients (elements) which are used must be mentioned to mark the different tastes. A beef consomme with meat balls is different in taste from a chicken consomme with vegetables, and so is a puree soup of peas different from a puree soup of beans.

Now, on many bills of fare one will often meet with names which cannot claim distinctness. For instance: S o u p i n I t a l i a n s t y l e o r I t a l i a n s o u p. Most guests will ask what kind of soup it is. I t a l i a n o r i n I t a l i a n s t y l e does not give any explanation at all. There are meat soups, fish soups, thickened soups, rice soups, etc., and each one can be prepared in Italian style. Accordingly the soup must be named more distinctly, as, for instance, C h i c k e n s o u p i n I t a l i a n s t y l e, R i c e s o u p i n I t a l i a n s t y l e, etc. If abbreviated names are used then the abbreviation must not be done at the expense of distinctness. It would be better to abbreviate i n I t a l i a n s t y l e t o I t a l i a n s t y l e or simply I t a l i a n. In this case a comma must take the place of the omitted i n and the names of the different soups would read as follows: C o n s o m m e, I t a l i a n; F i s h s o u p, I t a l i a n; R i c e s o u p, I t a l i a n; T o m a t o c r e a m s o u p, I t a l i a n; etc.

The same holds good with D a n i s h s o u p and hundreds of others. There are several soups in Danish style and the best known one is a chicken cream soup. Therefore, C h i c k e n c r e a m s o u p, D a n i s h.

C h e v r e u s e s o u p. The soup is named after a person by name of Chevreuse.

As this name is written it leads to the belief that the soup is composed of a foreign ingredient which is called "chevreuse", and it is sometimes accepted as such. The name cannot be found in a small dictionary or cyclopeadia, but there is a similar word given namely *chevreuil*, meaning roe. Some people may think the personal name is a mistake in spelling, because we sometimes see *Chevreuil* soup given for *Chevreuse* soup, although this has nothing to do with *roe-venison* soup. The correct way of writing would be: *Soup in Chevreuse style* or *Soup, Chevreuse*. But this name is not sufficiently clear for bills of fare, as it does not say what kind of a soup it is. There are several soups named after Chevreuse. One of them consists of fish-broth, sometimes combined with a little meat broth, cream, slices of cucumber, cheese and fish-balls. The fish-broth is the principal element of the soup, and therefore it can be called fish soup. That it contains a little meat broth, a little cream and a few slices of cucumber, matters but very little; just as well as a little milk and a few roasted bread cubes may be in pea soup. The former will always remain a fish soup as the latter will remain pea soup. The main contents of the fish soup are the fish-balls. This can be mentioned (although it is not absolutely necessary) as the name fish soup gives sufficient explanation as far as the character is concerned, and the name Chevreuse indicates the ingredients of the soup. Therefore: *Fish soup, Chevreuse*.

As with soups so it is with all other dishes. *Chicken, Indian style. A*

dish consisting of boiled chicken with curry sauce and rice is often so called. That the curry is a compound spice, which comes from India, does not give us the right to call the whole meal after the home of the curry, unless it is named first with the principal ingredients and make ups. All dishes which contain curry are just as much liked as disliked, and therefore the spice must be mentioned. A guest might send back the dish not knowing that it contained curry. The proper name for the dish would be *Chicken in curry with rice*; *Curried chicken with rice*; *Chicken in curry sauce with rice*, or *Chicken with curry sauce and rice*. Also *Curry of chicken with rice* and *Chicken curry with rice* is right because in the culinary language the name does not mean the spice alone but could be given to any dish cooked in curry or served with curry sauce. So named, the various styles can be indicated with style designations.

V e a l, M a r e n g o is another one of the thousands of difficult names which appear on bills of fare. Some guests who have eaten the dish and who know what this name means will be satisfied with it, but others will undoubtedly ask what kind of a dish it is and what it is like. They want to have an explanation as to how the veal is prepared. The veal may be fried, boiled, or stewed, etc., but to the guest it is a riddle. *V e a l, M a r e n g o* is made of cubed veal, chopped onions, charlottes, herbs, etc., and the whole is stewed over a fire. This means that it is a kind of a stew, or better perhaps, a ragout. Therefore, *V e a l r a g o u t*,

M a r e n g o is the proper name. The simple word **r a g o u t** clears up the whole mystery surrounding the name **V e a l, M a r e n g o,** and every guest would be satisfied when reading it, as everybody understands the word **ragout.**

Short Names

When abbreviating the names on the bills of fare, it has been customary to omit many words that have a necessary and direct bearing on the meaning of the term. **C o n s o m m e** with **s h r e d d e d v e g e t a b l e s** is seen to read **J u l i e n n e s o u p** whereas it should read as above or **C o n s o m m e, J u l i e n n e.** **B r e a d e d v e a l c u t l e t** (cut, collop), **V i e n n a** is seen to read **W i e n e r S c h n i t z e l** and **C h i c k e n c r e a m s o u p.** **S o u b i s e** is **S o u b i s e s o u p,** etc. By such abbreviations or wrong translations the items naturally lose much of their value when presented to the guest on the bills of fare. There are indeed some dishes with "unintelligible" names that have long been known and with which the guests are familiar, but these are comparatively very few. Proper names are but sorry indications of the make up of dishes, and a guess along these lines as to the composition of same dishes would bring sad dissapointment. It is not at all a difficult matter to so arrange the wording of a bill of fare that the guest may easily understand the same, without unduly lengthening the description of the particular items recorded. For instance, would not the guest look with more favor on the second names of dishes than the first

shown here though the same dishes are quoted in each case. (The first given menu is a copy of an original which should not be taken as an example of a perfect set up, but is simply given here as an instance as to the naming).

1.

[illegible]

2.

Chicken Consomme, Royal
 Boiled Salmon, Butter Maryland
 Roast Beef
 White Cabbage Bacon
 Larded, braised Veal w. various Vegetables
 Warm Chicken Pie, American
 Crabs with Jelly, Remoulade Sauce
 Stuffed, roast Caponized Chicken
 Lettuce Salad Preserved Pears
 Baked Celery with Madeira Sauce
 Alhambra Ice Bomb.
 Pastry
 Roquefort, Gorgonzola, Gouda Cheese
 Fruits Coffee

Names that are too long

That menus and bills of fare sometimes bear names which are too elaborate and detailed can often be noticed. There is really nothing to say against this practise, but it quite frequently happens that secondary things are mentioned and the principal thing is left out. Take for instance:

Beef with green Olive Sauce
Cauliflower in French Style
Potatoes à la Serpentin

It would be better to say:—

Roast Beef, Olive Sauce
Creamed Cauliflower, French
Fried Spiral Potatoes



Pork with white Puree of Onions
Consomme with cubes of Carrots

An Improvement would be:—

Roast Pork w. Onion Puree (Mashed Onions)
Consomme with Carrots



The secondary designations, “with green,” with white, cubes of, etc., are not necessary at all. It is just the same to a guest whether he receives green olive sauce or any other, white puree of onions or colored, cubes of carrots, sliced or whole.

Rules for the Naming of Dishes

In naming dishes two main factors are recommended: to mention their main ingredients and the way they are prepared. Secondary designations, such as geographical or personal names can then follow. Let us consider the soups. Before giving them a second designation, the main elements, such as meats, vegetables, etc., should be taken into consideration, as there are meat soup, vegetable soup, fruit soup, etc. When soups are prepared mainly or entirely out of a certain kind of meat, vegetable, etc., they have to be named as chicken soup, pea soup, tomato soup, cherry soup, etc. When soups are prepared in a particular way they must be called pea puree soup (strained pea soup), chicken cream soup, thick tomato soup, beef consomme, clear turtle soup, etc. All ingredients with few exceptions are considered as substitute designations and are seldom mentioned, but expressed by style names as Choiseul style, Royal style, Manhattan style, etc. Simple soups which contain mainly one ingredient like dumplings, semola, etc., can be named with their contents as cherry soup w. dumplings, wine soup w. semola, etc. That it is absolutely necessary to name soups, as other dishes with their main ingredients and their manner of preparation is shown by different soups which have the same style of designation as for instance:—
 Clear chicken soup, Choiseul;
 Chicken cream soup, Choiseul;
 Chicken consomme, Choiseul. If they were all called simply Soup, Ch oi-

seul, one could not tell which kind was meant, and there is certainly a big difference between each one.

It is the same with all other dishes. First mention the main ingredients (elements) and then the manner of preparation as boiled, baked, roasted, braised, stewed, rolled, mixed, filled, stuffed, larded, etc., before any minor title is given. An exception to this are dishes which have names that already include a certain style of preparation such as fricassee, stew, ragout, etc., but the principal element (ingredient) should be given as chicken fricassee, veal fricassee, veal ragout, beef ragout, etc. Also other dishes such as peas, carrots, spinach, etc., when prepared plain, do not need any special designation as everybody knows they are prepared in the plain customary way. If they are prepared in a special way, then it is to the advantage of every restaurateur to mention it, as for instance: Creamed carrots, Spinach with egg, Puree of peas, etc. If the preparation is a complicated one so that a short name cannot be given besides that of the main contents of a dish, then the proper names should be quoted as: Carrots, English: Spinach, Monroe; etc.

Foreign Names on English Menus and Bills of Fare

The names on menus and bills of fare have often called forth sarcastic comment and indeed, much of this criticism has been justified. Several reasons for applying foreign names have

been given. It has been said that many names cannot be translated in a concise form and furthermore that translations do not properly express the meaning of the foreign names. (One must admit that a translated term is always better understood by the average guest than a foreign term even if the translation does not exactly express the meaning.) The real reason is that many foreign names, especially French names, have been familiar to all professionals for a long time and the translations of such words make a strange impression on them and are therefore not used. If translated names were introduced by the leading hotels and restaurants, after a time nobody would find anything unusual in them. It depends on one's will to see or not to see the meaning in a sensible translation. People recognise in *L i b e r t y c a b b a g e* the well known German "*S a u e r k r a u t*". This proves that not only translations but even new names can be introduced if the will is there. The application *S o u r c e r o u t* would be the correct one, and if used there would be no trouble in recognising the German word "*S a u e r k r a u t*". It is foolish to introduce new names for foreign terms when a translation is easily found, but it is wise to use translated names if the translation is a sensible one.

But nevertheless there are names which *s h o u l d n o t* be translated, as these are given to entirely new and classified dishes, just as new names are given to newly discovered chemical compounds or other inventions, for instance as in *fricassee*, *ragout*, *mayonnaise*, etc. Since no names can be taken in the vocabulary of the English language, proper accents

(êéèñ), they have to be omitted. In the German and Spanish language they do not omit accents entirely but write the words according to their pronunciation, which latter feature would, of course, not be necessary for the most of foreign words to be used in the English language.

Also style expressions should not be translated, such as for instance: P o t a t o e s, l i b e r t y f r i e d f o r F r i e d p o t a t o e s, G e r m a n (G e r m a n f r i e d p o t a t o e s). It is great to be patriotic but patriotism must not lead to extremities. Hundreds of styles of preparation are named after German states and cities, and to change these style names would make the culinary language a greater medley than it already is. Some time ago there was quite a discussion about changing the name of *Maître d'hôtel*. It is hard to pronounce and, as a matter of fact, the duties of a *Maître d'hôtel* here are very different from that of his colleagues in France. In this case it would be advisable not to translate the above title but to find a new name. Proposing the name S e r v i c e M a n a g e r, I am quite sure that many will say that the title does not fully express the duties of a *Maître d'hôtel* of to-day. If we want a n e w a n d s h o r t title that expresses fully the duties, we will never find one, but if we make up our minds to substitute the name S e r v i c e M a n a g e r for that of *Maître d'hôtel* we will meet with no difficulty. If the foolish new name of L i b e r t y c a b b a g e can be accepted in place of *Sauerkraut* why not put S e r v i c e M a n a g e r, or another short name in place of that of the *Maître d'hôtel* of to-day.

In cases where it would not be advisable to translate certain terms into English, there are still many other names which could be used to better advantage. And yet we continue to see names of dishes on bills of fare that give a poor idea of these particular dishes. The majority of these names are in French.

It is not necessary for one to be anti-French to advocate the use of plain English, and intelligible names of dishes on table cards. The world is greatly indebted to French culinary art, but as far as the naming of dishes is concerned the hotel and restaurant guest must not be ignored. The guests are the ones who pay for the meals and therefore have a certain claim, and are entitled to demand clear, intelligible menus and bills of fare. Besides it is to the advantage of every host, for it prevents unnecessary questions on the part of the guests, who generally do not understand foreign names. Every merchant advertises his goods in as plain and intelligible language as possible, and so demonstrates all advantages to his customers, a business method which should be followed by the hotel and restaurant men.

Once more, as given in the preface: *All those engaged in the restaurant trade do or should know (though some don't want to) that a plain and intelligible menu and bill of fare is exactly the same as an attractive advertisement in a magazine, or any other paper, and has the same value of silent salesmanship.*

Let us quote further instances where foreign names appear on menus and bills of fare and produce again the same dishes intelli-

gible. (May it be understood that the following first is a true copy of a menu but not given here as a masterpiece of a combination of dishes but simply as an instance as to the naming).

1.

Melonnée

Petits Pains de Caviar aux Huîtres

Tortue verte claire

Saumon with filets à la d'Orly

Epaule of Lamb à la Montmorency

Filet of Beef Robert

Supreme de Pintade

Asperges, Jambon fumé

Sorbet au Kirsch

Nesselrode Pudding Gervais
Demi-Tasse

2.

Musk Melon

Caviar on Rolls with Oysters

Clear green Turtle Soup

Boiled Salmon with baked Trout Filets, Orly

Larded, stuffed Shoulder of Lamb, Montmorency

Tenderloin of Beef, Robert

Supreme of glazed Guinea Fowl

Asparagus with smoked Ham

Sherbet with Cherry Brandy

Chestnut Pudding, Nesselrode

Gervais Cheese

Coffee

It is a shame to disguise wonderful dishes like these in the first instance, by names which cannot be understood by most people. The appetizing and spontaneous effect that such a meal would **have upon guests**, if presented in an intelligible manner, is altogether lost.

There are other reasons why some business men keep foreign names on bills of fare. Those who offer their guests plain French cards think perhaps that these show a higher class of establishment, or they wish to show that real French cooking by French cooks is done in their kitchens. This may be good in places where the majority of guests are French or speak French, although an English translation at the side of the French card would be far better. That French cooking is done in a house can be made known to the guests by having a notice to this effect printed on the cards.

Another reason for using French cards or partly English - French and other foreign names is shown by the words of a man in the profession. "I don't wish to give any professional secrets away, but *"entre nous"*, do you think it easy to sell Irish Stew for 75 cents, per, when you can sell *Navarin d'Agneau à l'Irlandaise* for a dollar? This gentleman does not want to divulge any business secret, but gives away the main one to some restaurant men without considering that the people who are used to paying a good price for such a dish do not care so much about expense, but gladly would order and pay for it, if they knew what it was and if it is well prepared; some might be looking for this very dish and are unable to find it. I would like to ask the

gentleman if he kept such statistics as are given in the following pages? All business men agreeing with this colleague are losers, and do not know it. And many do lose, especially in restaurants connected with a bar or hotel, or both. Some also know that they are losers but carelessly do not give it a consideration as long as the rooms and bar show a great profit that makes more than good the loss in the restaurant. How often have I drawn the attention of some business men to their loss in the restaurants but in the most cases with the unbusiness-like answer: "I know it, but we make more than good the loss on drinks and by renting rooms." I wish that bone dry prohibition will never take effect but if it should come, thousands of restaurant men who connect their business with a bar will have to learn all over again, to partly make good in the restaurant that which they earned before by selling drinks. Other high class restaurants without hotel and alcoholic drinks do splendidly. Why should not those that are connected with a bar? There is a reason. Certainly not the intelligible naming of dishes as the main factor but in the first line excellent and economic cooking and such couched on bills of fare in intelligible words. Good cooking should not be hidden by foreign names. It does not deserve it. And if it is done then the business men are poor advertisers. If restaurateurs use foreign names here and there because they do not know the right translation then there is an excuse. But if one uses foreign names simply to get a higher price, then the business is not based on high principles. "People want to be fooled," is often the reply. Put the matter to a test by going among guests as

a guest and you will find out. The result will be an unexpected one. Those people who want to be fooled are few compared to the large number of guests who do not, and certainly they do not increase the profit when one considers what could be sold otherwise. Is the profit larger direct or indirect, if 50 portions of Irish stew can be sold for 75c. each, instead of 10 portions of *Navarin d'agneau à l'irlandaise* for a dollar?

Are Foreign Names of Dishes easily understood?

Next to the excuses already mentioned, for using foreign names one often hears the statement made that most of the guests understand them. If we consider that there are even domestic names, peculiar to one's country, which are not always understood when applied to dishes, we will readily see that in scarcely any instance is the foreign word permissible. To make sure of this I compiled some statistics during my practical activity in the restaurant world, of which a few will be given below.

Half of the dishes were printed in English and half in French. American and German guests with few exceptions speak English. The menu in the main was the same after three and after six days. It only changed in style designation. For instance: *R o a s t B e e f, A m e r i c a n S t y l e* changed the third day into *Aloyau rôti à la Tussienne* (*R o a s t B e e f, T u s s i e n n e S t y l e*) and on the sixth day it was *R o a s t B e e f* again but

L a f o n t a i n e S t y l e . The change of the different style designations were made so as not to have a repetition in the eyes of the guests after three and six days. The main word in this instance was roast beef (*Aloyau rôti*). All other dishes also were changed from French into English and from English into French on following days., That is the dishes named in English on the first day were on the bills of fare in French on the third day and in English again on the sixth day. Then French-named dishes on the first day were changed into English on the third day and so forth. Only lunch and dinner was counted. Among 257 guests 1541 orders were given for meals which were written in English, and 346 for those in French on the first day. The third day 1403 orders came in for English named dishes, which were the same in French the first day, and 386 of the French named dishes which were the same in English on the first day. The sixth day 1390 English named dishes were given out, and 404 of those named in French.

In another case of 112 guests, 69 ordered jellied chicken. Two days later when the same dish was changed into *chaud-froid de poule* there were only 11 orders, and on the fourth day, when it was jellied chicken again 54 orders came in for the same dish.

Of 190 guests, 63 asked the waiters to explain certain dishes on a "mixed" bill of fare and only in 14 instances could it be explained by the waiters. When the bill of fare was changed into plain and clear English 11 people asked the waiters and nine correct answers were given. Six of the eleven were foreigners who did not understand much English.

This proves that foreign names of dishes are not easily understood by the average person, and therefore are not ordered. But we will also notice that the guests who come to the same restaurant for some time, will become better acquainted with the meaning of some foreign culinary expressions and slowly begin to order them. If we consider now that there are hundreds of names on bills of fare in one restaurant which are changed daily or from time to time. One can imagine how long it will take a guest to get acquainted with all of them. In another restaurant he again begins to study the specialties of a house where many dishes are the same as in the former place but with other names. It is an endless study for all - both guests and waiters. And now let us consider the new guest who enters a restaurant for the first time. Is it not the aim of every business man to gain new customers? I contend that the majority of all new guests come to a restaurant only once, if a bill of fare is presented on which the names are riddles to them; especially if they find that the served dishes are most familiar to them when written in other plain English names. A guest who wants to sit down in a first class restaurant is prepared and will gladly pay a first class price for his meal if he knows what he is getting; but he does not want to be fooled. If for instance you read *Salade d'Oeufs* (E g g S a l a d) and order it and then afterward find that it consists of potato salad with three quarters of a hard boiled egg on top, and two leaves of lettuce on the side, and you are charged 50c, would you not be disappointed or angry? The same happens with a real camouflaged potato salad in some places, often called *Salade d'*

oeufs, Américaine (Egg salad, American) where the potato salad is covered with thin cut slices of eggs. *P o t a t o s a l a d w i t h b o i l e d e g g* would be the right name. Guests who have such experiences, often do not say a word, but depart never to return again.

One can often notice that foreign names of dishes are shown on bills of fare in large letters so as to be more attractive; but how can anything be more enticing than clear and intelligible language? It is a proven fact that very many people naturally do not like to ask for the composition of dishes, and it has been remarked that those who find unintelligible bills of fare always go back to that restaurant where they can easily understand what is offered. Besides it is surely right and just that each country should offer its goods for sale in its own language. The country's flag must lead and those of other nations follow. Thus should one's own language have precedence. In every language there are enough expressions to name the principal ingredients of a dish without the necessity of resorting to foreign names.

Are all Domestic Names Understood?

In the following clippings from an original bill of fare of a high class and prominent restaurant in New York we find several names which will not be understood by the most English speaking people. There are: *P i g s i n B l a n k e t s*; *H o o v e r's P l a t t e r*, etc. How many will have to ask what these are before they order, and how many will neither ask

nor order if only these names are given (as is sometimes done) and no explanation. The following clippings with their detailed explanations of all style names (*à la*) are wonderful exceptions in the restaurant world. It is perhaps possible that these bills of fare with their intelligible names, were to a large extent responsible for the great success of the house where they were used.

THE BASE OF OUR SUCCESS

Our Latest Innovation!

COMBINATION PLATE DINNERS AND PLANKED FISH, POULTRY and STEAKS



Chicken Mushroom Plate Dinner

Half Broiled Spring Chicken, with Virginia Bacon, Asparagus
Tips and Broiled Fresh Mushrooms, Stuffed Celery, Crab
Meat, Hearts of Lettuce with Russian Dressing, Baked
Potato 1.10

Individual Planked One Pound Club Bone Steak 1.00
Service One Person Only. Additional Service, 25c.

Beefsteak Plate Dinner

Delicious Tender Beefsteak and Mushroom Sauce, Fried Filet
of Sole, Fresh Virginia Crab Meat gratinated, Dill Pickles,
Potato 1.00

Large Fried Cherrystones, Rockefeller .45
With Broiled Fresh Mushrooms and Virginia Bacon, under Glass

Clam Bake Mushroom Plate Dinner

Half Broiled Spring Chicken, with Broiled Fresh Mushrooms
and Asparagus Tips, Steamed Soft Clams with Butter
Sauce, Stuffed Celery, Fried Filet of Sole, Hearts of
Lettuce with Russian Dressing, Crab Meat gratinated 1.10

Individual Planked Half Spring Chicken, Sou. Style \$1
Additional Service.

Shore Plate Dinner

Broiled Stuffed Lobster, Half; Steamed Soft Clams with
Butter Sauce, Fresh Virginia Crab Meat gratinated,
Sliced Tomatoes and Celery90

Tenderloin Steak En Casserole, for two, 2.25

Turkey Plate Dinner

Roast Vermont Turkey, Stuffed; with Asparagus Tips and
Cranberry Sauce, Hearts of Lettuce with Russian Dress-
ing, Steamed Soft Clams with Butter Sauce, Stuffed
Celery, Fresh Virginia Crab Meat gratinated 1.10

Planked Supreme Porterhouse

for two, 2.75; for three, 3.75; for four, 4.75

Chop Plate Dinner

Broiled One-Pound Mutton Chop, Fried Filet of Sole, Crab
Flake gratinated, Stuffed Green Peppers, Table Celery,
and Potatoes 1.15

Whole Broiled Tenderloin (full filet) Fam. Style

For Six, 5.00; Planked, 6.50

Sea Food Specials

DAILY SHIPMENTS FROM THE OCEAN

Genuine Blue Point Oysters	20-35
Famous Cape Cod Oysters	25-40
Selected Little Neck Clams	20-35
Large Pink Cherrystones	25-40
Lynnhaven Oysters	30
Baket Guilford Soft Clams with Green Peppers and Shrimp Salad, Russian Dressing50
Roast Lynnhaven Oysters, in Shell, with Virginia Bacon and Green Peppers, Shrimp Salad, Russ Dressing50
Steamed Soft Clams, with Plenty of Prre Clam Broth and Butter Sauce50
Large Oyster Fry, Rockefeller, with Virginia Bacon and Broiled Fresh Mushrooms45
Pigs in Blankets (Large Oysters, wrapped in Vir- ginia Bacon, Roasted with Green Peppers and Shrimp Salad, Russian Dressing)60

Every Oyster or Clam opened to order.



Relishes

Royal Grape Fruit Cocktail25
Real Mexican Chili Meat (Chili con Carne)25
Shrimp Cocktail30
Stuffed Celery30
Lobster Cocktail30
Table Celery25



Soups

Chicken with Leeks (Cooke Leekey)10
Tomato Soup10
Consomme with Rice; Chicken Broth in Cup10
Clear Green Turtle20
Pure Clam Juice10
Onions gratinated with Parmesan Cheese25

HOOVER'S PLATTER

Veal Steak Bordelaise Sauce	
Crab Meat au Gratin, Lettuce, Tomato, Stuffed	
Green Peppers, Potatoes	1.00



Oyster Stew

Large Oysters Stewed in Pure Cream, Milk and Butter45
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Vegetables

Artichock in Dutch Sauce25
Creamed Yellow Turnips20
Fried Egg Plant20
String Beans20
Sourcrout20
Spinach20
Peas20
Red Cabbage, Flamande20
Mashed O'Brien Potatoes20
Lyonese Potatoes, Hashed in Cream, or Hashed Brown15
French Fried15

Salads

Lettuce or Romain Saiad20
Sliced Tomatoes20
Table Celery25
Combination Salad30
Chicken Salad15
Grape Fruit Salad60
Shrimp Salad75
Lobster Salad	1.10
Lobster Cocktail60
Crab Flake Salad80

Cheese

Lederkranz and Saltines20
American25
Camenbert30
Swiss and Pumpnickle20
Philadelphia20
White or Red Bar-le-duc40

Dessert

Apple Fritters, Lemon Sauce10
Maringue Icecream with French Vanilla Sauce25
Assorted French Pastry10
Apple, Minced or Peach Pie10
Cheese Cake or Mocha Tart15
Icecream Cup, Sarah Bernard40
Baked Apple with Cream15
Icecream and Peach or Pineapple Melba25
Chestnut Pudding, Nesselrode25
Coffee or Chocolate Parfait25
English Plum Pudding, Hard and Brandy Sauce20
Vanilla, Coffee or Chocolate Ice Cream20
French Vanilla25
Hot Chocolate or Melva Sauce	extra 10c
Banana Split, Fantasie Style30
Turkish Coffee in Percolator for Two50
Supreme Coffee per Pot	With cream

Special To-day



One Pound Mutton Chop in Casserole, Fried Egg Plant	75
Grilled Sweetbreads with Mushroom Sauce and Green Peas	65
Selected Lump Crabflakes, gratinated, Morney	75
Saddle of Rabbit, in Casserole, Red Cabbage Flamande	60
Breaded Veal Cutlet, Spaghetti Napolitaine	75
Omelette with Potatoes, Parmesan heese, Savoyan	50
Schrimp Crabflakes, Soft Clams, Indian in Chafing Dish90
Fried Pork Chops, Robert Sauce and Sourcrout	85
Giant Shrimps, Newburg with Rice. in Casserole	60
Roast R. I. Turkey, Dressing, Apple Sauce	75
Planked Salmon Steak, Fulton Market	75
Broiled Fresh Mushrooms, Va. Bacon	90
Broiled Spanish Mackerel, Butter Sauce	55

NEW INDIVIDUAL PLANKS

Planked Single Club Steak, Bouquetierre	1.00
Half Planked Spring Chicken, Vegetables	style 1.00
Planked Spanish Mackerel, Fulton Market80
Planked Individual Porterhouse,	style 1.25

SPECIALS TO-DAY

Home Made Corn Beef and Cabbage, Gaked Potatoes	60
Paprika Chicken, Second Joints, Noodles and Potatoes	60
Home Made Corn Beef and Cabbage, Baked Potatoes	60
Baked Newport Sausages, Sourcrout, Mashed Potatoes	45
Sauted Rabbit, Provencale with Olives, Vegetables, Potatoes	55
Fried Large Silver Smelts, Sauce Remoulade	65
Steamed Finnan Haddie, Drawn Butter	65
Giant Shrimps, Creole with Rice in Casserole55
Boiled Live Codfish, Egg Sauce	50
Broiled Spanish Mackerel, Paprika Butter	60
Fried L. I. Scallops. Sauce Tartar65
Broiled Kennebec Salmon, Butter Sauce	60
Supreme of Lemon Sole, Florentine	55



Steamed Soft Clams, Plenty of Pure Clam Broth, But Sauce	60
Baltimore Broil: Large Broiled Oysters on Toast, with Broiled Fresh Mushrooms and Butter Sauce	60
Pigs in Blankets: Oysters Wrapped in Virginia Bacon, Roasted w. Green Peppers & Shrimp Salad, Russ Dres'g	70

Sea Food Specials



Old Neptune is our Fisherman; the Ocean our Reserve!

CLAMS and OYSTERS

Every Clam and Oyster is Opened to Order

Genuine Blue Point Oysters20-.35
Famous Cape Còd Oysters25-.40
Lynnhaven Bay Oysters (large)30
Large Pink Cherrystone Clams25-.40
Selected Little Neck Clams20-.35
Roast Lynnhaven Oysters, in Shell, with Virginia Bacon and Green Peppers and Shrimp Salad50
Baked Guilford Soft Clams, with Green Peppers and Virginia Bacon and Shrimp Salad50
Large Oyster Fry, Rockefeller, with Virginia Bacon and Shrimp Salad50
Broiled Fresh Mushrooms45
Steamed Soft Clams, Free from that Sandy Grit. Served with Plenty of Pure Clam Broth and Butter Sauce.....	.50
Pigs in Blankets, Large Oysters wrapped in Virginia Bacon, with Green Peppers and Shrimp Salad60
Baltimore Broil, Large Broiled Oysters on Toast, with Vir- ginia Bacon and Broiled Fresh Mushrooms50
Cherrystone Clams, Fisherman Style, with Green Peppers, Virginia Bacon and Shrimp Salad50
Oyster Cream Stew, All Large Oysters, Stewed in Milk and Cream40

We prepare Clams or Oysters —

— any style our Patrons may Suggest

EVERY CLAM AND OYSTER OPENED TO ORDER



LOBSTERS

*Fresh every day from Portland, Maine, and Rockland,
Maine; Boston and Nova Scotia; Are very scarce at
Present. Temporary Prices.*

Whole Boiled Baby Lobster90
Lobster, Newburg, in chafing dish	1.00
Lobster, American, in chafing dish	1.00
Whole Broiled Baby Lobster	1.00

Lobster Cocktail60
Lobster Salad60
Large Broiled LOBSTERS as per request at less than elsewhere	

CRAB FLAKE SPECIALTIES

Crab Meat gratinated80
Crab Meat Cocktail, Tokio50
Crab Meat Salad85
Crab Flakes Baltimore, with Mushrooms and Green Peppers	.85
Stuffed Deviled Crab, Chili Sauce (1).....40 (2).....	.75
Crab Flakes, Newburg, in chafing dish85 1.50

Bills of Fare in more than one language

In these days of international travel, much more knowledge has been required of persons employed in the different international hotels and restaurants than was formerly the case. Along with many other things a knowledge of languages has become necessary in order to execute the wishes of strangers in a better and quicker manner. Experience has proven that foreigners prefer to stop at hotels where they can make themselves understood in their mother-tongue. Some hotelmen started early to engage employees versed in languages, and this courtesy gave great pleasure to the guests and brought about wonderful results. The guests recommended such hotels wherever they went, and many establishments founded an international reputation on this new arrangement. Now-a-days there is hardly any international hotel or restaurant which does not have a staff of employees versed in languages.

With the universally recognised fact that a staff versed in idioms draws and keeps guests, is it surprising that the importance of having menus and bills of fare in more than one language is not more widely recognised. Proportionally, there are very few establishments, and these are praiseworthy exceptions, that have such bills of fare. The leading men know the

advantages of such an institution, and they never can abolish it without causing displeasure to many of their guests.

Some of the great steamship lines have recognised the advantage of bills of fare in more than one language. On nearly all of their passenger steamers there are bills of fare printed in two, and even in three, languages. How many passengers appreciate and welcome this arrangement only those can judge who have had the opportunity of observing them and of speaking to them about it. There is no doubt that presenting bills of fare in more than one language has brought the companies many new customers. In hundreds of cases it has been noticed how pleasantly surprised are the passengers when they step into a dining room for the first time, and glance at the bill of fare. Very often the stewards are asked if the cards may be kept and by the next mail many of these are sent to friends and relations with letters of praise. How much stress some companies lay upon the menu is shown by the fact that they have printed books for the chief stewards and printers to facilitate the translations.

Besides the already mentioned advantages of furnishing intelligible menu cards, a bill of fare in more than one language makes it possible for most of the guests to select dishes with ease and without asking questions, and consequently provides a quicker service as the following example shows.

Of 708 passengers (Americans, Germans, Spaniards), 286 asked what certain dishes were like or told the stewards to bring anything that was good. In this case there were only English

bills of fare. When a bill of fare in English, German and Spanish was given out, only 43 questions were asked and the time consumed in serving a dinner or lunch, took the stewards 18 minutes less.

It is clear that most foreign guests in hotels and restaurants of an international character, will also appreciate bills of fare in several languages as well as the passengers on steamers, especially as the hotels furnish homes for most of the passengers. The usual reply that there are always more passengers on steamers than there are foreign guests in international hotels, is actually not so; at least the difference is not large in proportion to the capacity of steamers and hotels.

That menus and bills of fare in more than one language receive so little attention in hotels and restaurants is mainly the fault of the erroneous assumption that the waiters are versed in languages and therefore the bills of fare are not necessary. This, notwithstanding the already mentioned disadvantages of waiters being questioned by guests. We know that steamers also have a staff well versed in languages and yet the new arrangement was made and proved successful. It is often said that the cost of translation and the printing is too high, but these expenses are mostly overestimated. They are so small that they ought not to be considered at all; on the contrary they will bring a rich reward. It can easily be explained why foreign guests would welcome bills of fare in more than one language, all that is necessary is to put one's self in the place of a stranger who has before him a bill of fare in a language which

he does not speak or cannot read, to say nothing of the faulty foreign names which often occur. That the number of guests without any or a very small knowledge of languages is great, is known by all professional men engaged in international hotels and restaurants.

When suggesting the printing of bills of fare in more than one language, one certainly does not expect that each hotel or restaurant shall print cards in as many languages as there are nationalities represented. This would be impossible. In most cases two languages would be sufficient, while others perhaps will do good to have cards in three languages, either in English, French, Spanish, or German, etc., according to the country in which the establishment is located, and according to the nationalities. One of two or three languages are understood by most guests. On no account should there be bills of fare in one foreign language alone, as it shows a disrespect and disregard of the national language which in the U. S. A. is English. Exceptions could be made when honoring a society of foreigners by banquets given to them during a visit in a foreign country, though also there a translation in the national language in the second place would be much better.

A short bill of fare in the four mentioned languages follows here. Bills of fare that have a large choice of dishes and are too long to be printed on one side, can be printed on more pages and may be numbered so that a waiter who does not understand a certain language may read it in the language which he knows. Such an example is given too in the following.

DINNER TO ORDER



Introduction:

Oyster Cocktail.

Soups:

Beef Consomme in Cup.
Chicken Cream Soup, Danish.

Fish:

Boiled Sea Bass, Sauce Soubise.

Entrees:

Larded, braised Beef, Mode.
Kidney Ragout with Mushrooms.
Roast Shoulder of Mutton.
Grill: (15 Minutes)
Pork Chops.

Poultry:

Roast Caponized Chicken.

Vegetables:

Brussel Sprouts. Creamed Peas
Boiled, baked, or mashed Potatoes.
Potato Croquettes.

Salads:

Lettuce. Tomatoes.

Preserves:

Peaches. Cherries.

Cheese:

Roquefort. Cream.

Dessert:

Vanilla Ice Cream. Pastry.

Fruit:

Oranges. Grapes.
COFFEE. TEA.

DINER A LA CARTE



Hors-d'Oeuvre:

Cocktail de Huîtres.

Potages:

Consommé de Boeuf en Tasse.
Crème de Poule, Danoise.

Poisson:

Bar de mer bouilli, Sauce Soubise.

Entrées:

Boeuf piqué, braisé à la Mode.
Ragoût de Rognons aux Champignons.
Épaule de Mouton rôtie.

Grill: (15 Minutes)
Côtelettes de Porc.

Volaille:

Poularde rôtie.

Légumes:

Choux de Bruxelles. Pois à la Crème.
Pommes d. t. bouillies, au four, ou Purée.
Croquettes de Pommes d. t.

Salades:

Laitues. Tomates.

Compote

Pêches. Cerises.

Fromages:

Roquefort. Crème.

Desert:

Glace crème de Vanille. Pâtisserie.

Fruits:

Oranges. Raisins.
CAFÉ. THÉ.

HAUPTMAHLZEIT NACH DER KARTE



Vorspeise:

Austern-Kocktehl.

Suppen:

Rind-Kraftbrühe in Tasse. Huhn-Rahmsuppe, dänisch.

Fisch:

Gekochter Seebarsch, Soubise-Tunke.

Eingangsgerichte:

Gespickter Rindsschmorbraten, modisch.

Nierenragu mit Tafelpilzen.

Gebratene Hammelschulter.

Vom Rost: (15 Minuten)

Schweinschrippchen.

Geflügel:

Gebratenes Masthuhn.

Gemüse:

Rosenkohl.

Erbsen in Rahmtunke.

Gekochte, gebackene oder Mus-Kartoffel.

Kartoffelkrusteln.

Salate:

Lattich.

Tomaten.

Eingemachtes:

Pfirsiche.

Kirschen.

Käse:

Roquefort.

Rahm.

Nachtisch:

Vanille-Rahmeis.

Gebäck.

Frucht:

Apfelsinen.

Weintrauben.

KAFFEE.

TEE.

COMIDA A LA CARTA



Entrada:

Cocktail de Ostras.

Sopas:

Consommé de Vaca en taza.
Sopa cremosa de Gallina, Danesa.

Pescado:

Perca cocida, Salsa Soubise.

Entres:

Vaca mechada, rehogada a la Moda.
Ragú de riñones con setas.
Pernil de Carnero asado.

Parrillas: (15 minutos)
Chuletas de cerdo emparrilladas.

Aves:

Gallina gorda asada.

Legumbres:

Col Lombarda. Guisantes en Crema.
Papas cosidas, fritas, ó puré.
Croquetas de papas.

Ensaladas:

Lechuga. Tomates.

Compotas:

Melocotones. Cerezas.

Quesos:

Roquefort. Crema.

Postre:

Helado vainilla. Pasteles.

Frutas:

Naranjas. Uvas.

CAFÉ.

TÉ.

Bill of Fare to Order

SPECIALTIES:

1. Consomme.
 2. Clam Chowder.
 3. Chicken Cream Soup.
 4. Fried Brook Trout
 5. Boiled Breast of Beef, Horseradish Sauce, Bouillon Potatoes.
 6. Goose Giblets, American.
 7. Stewed Lamb Tongue, Mashed Turnips.
 8. Roastbeef, Cauliflower, French fried Potatoes.
 9. Chicken Fricassee.
 10. Francfort Sausages, Mashed Potatoes, Sourcrout
 11. Hot Mince Pie.
-

To Special Order:

Oysters and Clams:

1. Blue Point Oysters in Shell
2. Cape Cod Oysters in Shell
3. Large Oyster Fry
4. Steamed Soft Clams
5. Roast Lynnhaven Oysters
6. Baked Soft Clams

Side Dishes:

7. Olives
8. Radishes
9. Cibols
10. Pickled Cucumbers
11. Salted Cucumbers
12. Anchovies
13. Sardines
14. Sardines on Toast
15. Caviare on Toast

Soups:

16. Meat Broth w. Rice
17. Consomme, Windsor
18. Strained Pea Soup
19. Tomato Cream Soup
20. Lobster Cream Soup

Eggs:

21. Boiled
22. Fried
23. Fried w. Bacon
24. Fried w. Ham
25. Scrambled, plain
26. Scrambled w. Salmon
27. Scrambled w. Ham
28. Scrambled w. Bacon
29. Scrambled w. Tomatoes
30. Scrambled w. Asparagus
31. Scrambled w. Fruit Jelly
32. Omelet, plain
33. Omelet w. Rum
34. Omelet w. Mushrooms
35. Puffed Omelet

Fish:

36. Fried Smelts
37. Fried Smelts w. Remoulade Sc.
38. Fried Herring
39. Fried White Fish
40. Boiled Blue Fish
41. Boiled Barbel
42. Fish Croquettes
43. Fish Cake

Table Cards In More Than One Language

Crustaceans:

- 44. Lobster w. Mayonnaise
- 45. Crabs w. Mayonnaise
- 46. Baked Lobster
- 47. Jellied Crabs
- 48. Fried Frog Legs

Entrees:

- 49. Roastbeef
- 50. Roast Veal
- 51. Roast Mutton
- 52. Roast Pork
- 53. Irish Lamb Stew
- 54. Small Steak
- 55. Small Steak w. Onions
- 56. Sirloin Steak
- 57. Sirloin Steak w. Onions
- 58. Tenderloin Steak
- 59. Breaded Veal Collop, Vienna
- 60. Grillade of Pork
- 61. Stewed Kidneys
- 62. Beef Hash
- 63. Beef Hash w. Egg
- 64. Veal Fricassee
- 65. Roast Venison Steak
- 66. Beef Goulash

Poultry:

- 67. Roast Chicken
- 68. Roast Turkey
- 69. Roast Pigion
- 70. Roast Chickling
- 71. Jellied Fillet of Chicken
- 72. Chicken Fricassee

Vegetables:

- 73. Cauliflower
- 74. White Cabbage
- 75. Red Cabbage
- 76. String Beans, creamed
- 77. New Peas
- 78. Asparagus, fricasseed
- 79. Asparagus Tips
- 80. Macaroni, breaded and baked
- 81. Noodles
- 82. Turnips
- 83. Carrots in white Sauce

Potatoes:

- 84. Boiled
- 85. Baked in their Skin
- 86. Fried
- 87. Mashed
- 88. French Fried
- 89. German Fried
- 90. Cream

- 91. Mint
- 92. Lyonesse style
- 93. Bouillon

Salads:

- 94. Red Beets
- 95. Potato
- 96. Potato w. Bacon
- 97. Potato w. Mayonnaise
- 98. Letttuce
- 99. Asparagus
- 100. Dentellion
- 101. Mixed Herring
- 102. Fish
- 103. Mixed Fruit
- 104. Lobster

Cold Dishes:

- 105. American Smoked Ham
- 106. Boiled Ham
- 107. Roast Beef
- 108. Smoked Beef
- 109. Smoked Whitefish
- 110. Liver Sausage
- 111. Cervelat Sausage
- 112. Tongue Sausage
- 113. Bologna Sausage
- 114. Head Cheese
- 115. Smoked Eel
- 116. Eel in Jelly
- 117. Smoked Beef Tongue
- 118. Sour Lamb Tongue

Sandwiches:

- 119. Smoked Ham
- 120. Boiled Ham
- 121. Roastbeef
- 122. Beef Tongue
- 123. Chicken
- 124. Sardines
- 125. Anchovies
- 126. Caviare
- 127. Egg
- 128. Swiss Cheese
- 129. American Cheese

Sweet Dishes:

- 130. Rice Pudding, Fruit Sauce
- 131. Banana Fritters
- 132. Baked Apple w. Cream
- 133. Pancake, plain
- 134. Apple Pie
- 135. Apricot Pie
- 136. Strawberry Cake
- 137. Vanilla Icecream
- 138. Light Icecream
- 139. Sherbet

Fruits:

- 140. Apple
- 141. Pear
- 142. Orange
- 143. Pineapple
- 144. Cherries

Cheese:

- 145. Swiss
- 146. Camembert
- 147. Roquefort
- 148. Cream

Drinks:

- 149. Coffee
- 150. Coffee, small cup
- 151. Coffee, w. Cream
- 152. Coffee w. whipped Cream
- 153. Tea
- 154. Cocoa
- 155. Chocolate
- 156. Milk

Carte du Jour

SPECIALITES:

1. Consommé.
2. Potage de Lucines, Américaine.
3. Potage Crème de Poule.
4. Truite frite.
5. Poitrine de Boeuf bouillie, Sauce Raifort,
Pommes d. t. au Bouillon.
6. Abattis d'Oie, Américaine.
7. Langue d'Agneau etuvée, Purée de Navets.
8. Rôti de Boeuf, Choux-fleur,
Pommes de terre rôties à la Française.
9. Fricassée de Poule.
10. Saucisses de Francfort, Purée de Pommes d. t., Choucroute.
11. Pâte de Hachis à l'Anglaise.

A Commander special:

Huîtres:

1. Huîtres de Blue Point en Coquille
2. Huîtres de Cape Cod en Coquille
3. Friture de Huîtres
4. Lucines braisées
5. Huîtres de Lynnhaven grillées
6. Lucines frites

Hors-d'oeuvre:

7. Olives
8. Radis
9. Ailes d'Espagne
10. Concombres marinés
11. Concombres salés
12. Anchois
13. Sardines
14. Canapé, de Sardines
15. Canapé de Caviar

Potages:

16. Bouillon au Riz
17. Consommé, Windsor
18. Potage passé de Pois
19. Potage crème de Tomates
20. Potage crème de Homard

Oeufs:

21. à la coque
22. frits
23. frits au Lard
24. frits au Jambon
25. brouillés au naturel
26. brouillés au Saumon
27. brouillés au Jambon
28. brouillés au Lard
29. brouillés à la Tomate
30. brouillés aux Asperges
31. brouillés à la Gelée
32. Omelette au naturel
33. Omelette au Rum
34. Omelette aux Champignons
35. Omelette soufflée

Poisson:

36. Éperlans frits
37. Éperlans frits, Sc. Remoulade
38. Hareng rôti
39. Blanchaile frite
40. Dorade bouillie
41. Barbeau bouilli
42. Croquettes de Poisson

Table Cards In More Than One Language

43. Gâteau de Poisson

Crustaces:

44. Homard à la Mayonnaise

45. Crabes à la Mayonnaise

46. Homard frit

47. Chaud-froid de Crabes

48. Grenouilles frites

Entrees:

49. Rôti de Boeuf

50. Rôti de Veau

51. Rôti de Mouton

52. Rôti de Porc

53. Navarin d'Agneau, Irlandaise

54. Bifteck petit

55. Bifteck petit à l'Oignons

56. Bifteck d'Aloyau

57. Bifteck d'Aloyau à l'Oignons

58. Bifteck de Filet

59. Escalope de Veau panée, Vienne

60. Carbonade de Porc

61. Rognons etuvés

62. Hachis de Boeuf

63. Hachis de Boeuf aux Oeufs

64. Fricassée de Veau

65. Morceau de Venaison grillé

66. Goulash de Boeuf

Volaille:

67. Poule rôtie

68. Dindon rôti

69. Pigeon rôti

70. Poussin rôti

71. Filet de Poule à la Chaud-froid

72. Fricassée de Poule

Légumes:

73. Choux-fleurs

74. Choux blancs

75. Choux rouges

76. Haricots verts à la Crème

77. Haricots nouveaux

78. Asperges en Fricassée

79. Pointes d'Asperges

80. Macaroni gratiné

81. Nouilles

82. Navets

83. Carottes en Sauce blanc

Pommes de Terre:

84. Bouillies

85. Au four naturel

86. Rôties

87. Purée

88. Rôties à la Française

89. Rôties à l'Allemande

90. à la Crème

91. à la Menthe

92. à la Lyonnaise

93. Bouillon

Salades:

94. Betteraves

95. Pommes de terre

96. Pommes d. t. au lard

97. Pommes d. t. à la Mayonnaise

98. Laitues

99. Asperges

100. Dentdelion

101. Hareng, mêle

102. Poisson

103. Fruits mêles

104. Homard

Mets Froids:

105. Jambon fumé américain

106. Jambon cuit

107. Rôti de Boeuf

108. Boeuf fumé

109. Dorade fumé

110. Saucisson de Foie

111. Cervelat

112. Saucisson de Langue

113. Saucisson fumé

114. Fromage de Porc

115. Anguille fumée

116. Anguille en Gelée

117. Languir de Boeuf

118. Langue d'Agneau en Vinagre

Petit Pain:

119. au Jambon fumé

120. au Jambon cuit

121. au Rôti de Boeuf

122. à la Langue de Boeuf

123. à la Poule

124. aux Sardines

125. aux Anchois

126. au Caviar

127. aux Oeufs

128. au Fromage de Gruyère

129. au Fromage américain

Mets de Douceur:

130. Pouding de Riz, Sauce de Fruit

131. Beignets de Bananes

132. Pomme au four à la Crème

133. Crêpe au naturel

134. Tarte couverte de Pommes,
[Anglaise]

135. Tarte couverte de Abricots,

[Anglaise]

136. Gâteau aux Fraises

Table Cards In More Than One Language

137. Glace de Crème à la Vanille
138. Dimi-glace
139. Sorbet

Fruits:

140. Pomme
141. Poir
142. Orange
143. Ananas
144. Cerises

Fromages:

145. Gruyère

146. Camembert
147. Roquefort
148. Crème

Boissons:

149. Café
150. Demi Tasse
151. Café à la Crème
152. Café à la Crème fouettée
153. Thé
154. Cacao
155. Chocolat
156. Lait

Speisen nach der Karte

SPEZIALITÄTEN:

1. Kraftbrühe. 2. Venusmuschel-Suppe, amerikanisch.
3. Hühner-Rahmsuppe. 4. Gebratene Bachforelle.
5. Gekochte Rindsbrust, Meerrettich-Tunke, Brüh-Kartoffeln.
6. Gänseklein, amerikanisch.
7. Gedämpfte Lammzunge, Rübenmus.
8. Rindsbraten mit Blumenkohl & Bratkartoffeln.
9. Huhn-Frikassee
10. Frankfurter Würste, Kartoffelmus, Sauerkraut.
11. Hackfleisch-Pastete, englisch.

Auf Besondere Bestellung:

Austern und Muscheln:

1. Blue Point-Austern in d. Schale
2. Cape Cod-Austern in der Schale
3. Gebratene Grosse Austern
4. Gedämpfte Venusmuscheln
5. Geröstete Lynnhaven-Austern
6. Gebackene Venusmuscheln

Nebengerichte:

7. Oliven
8. Radieschen
9. Perlzwiebeln
10. Essiggurken
11. Salzgurken
12. Anschoven
13. Sardienen
14. Sardienen auf Röstbrot
15. Kaviar auf Röstbrot

Suppen:

16. Fleischbrühe mit Reis
17. Kraftsuppe, Windsor
18. Durchgestr. Erbsensuppe
19. Tomaten-Rahmsuppe
20. Hummer-Rahmsuppe

Eier:

21. Gekocht
22. Gebraten

23. Gebraten mit Speck
24. Gebraten mit Schinken
25. Rühreier, einfach
26. Rühreier mit Lachs
27. Rühreier mit Schinken
28. Rühreier mit Speck
29. Rühreier mit Tomaten
30. Rühreier mit Spargel
31. Rühreier mit Fruchtgallerte
32. Eierkuchen, einfach
33. Eierkuchen mit Rum
34. Eierkuchen mit Pilzen
35. Eierkuchen-Auflauf

Fisch:

36. Gebratene Stinte
37. Gebratene Stinte mit Remo-
[laden-Tunke]
38. Gebratener Hering
39. Gebratener Weissling
40. Gekochter Stutzkopf
41. Gekochte Barbe
42. Fischkrusteln
43. Fischkuchen

Krustentiere:

44. Hummer mit Majonese

Table Cards In More Than One Language

- 142. Orange
- 143. Ananas
- 144. Kirschen

Käse:

- 145. Schweizer
- 146. Camenbert
- 147. Roquefort
- 148. Rahmkäse

Getränke:

- 149. Kaffee
- 150. Kaffee, kleine Tasse
- 151. Kaffee mit Rahm
- 152. Kaffee mit Schlagsahne
- 153. Tee
- 154. Kakao
- 155. Schokolade
- 156. Milch

Lista de Platos a la Carta

ESPECIALIDADES:

1. Consommé.
2. Sopa de Almejas, Americana.
3. Sopa cremosa de Gallina.
4. Trucha frita.
5. Pecho de Vaca asado, Salsa de Rábano, Papas con Caldo.
6. Menudillos de Ganso, Americana.
7. Lengua de Cordero estofada, Puré de Nabos.
8. Asado de Vaca, Coliflor, Papas fritas a la Alemana.
9. Fricasé de Gallina.
10. Salchichas de Francoforte, Puré de Papas, Berza àcida.
11. Empanada de Picadillo, Inglesa.

A Demanda especial.

Ostras y Almejas:

1. Ostras de Blue Point en Conchas
2. Ostras de Cape Cod en Conchas
3. Fritura de Ostras grandes
4. Almejas rehogadas
5. Ostras de Lynnhaven
[emparrilladas]
6. Almejas horneadas

Entradas:

7. Aceitunas
8. Reponches
9. Puerros
10. Cohombros en vinagre
11. Cohombros salados
12. Anchoas
13. Sardinias
14. Tostado con Sardinias
15. Tostado con Cabial

Sopas:

16. Caldo con Arroz
17. Consommé a la Windsor
18. Sopa colada de Guisantes
19. Sopa cremosa de Tomates
20. Sopa cremosa de Cangrejos

Huevos:

21. Cocidos
22. Fritos
23. Fritos con Tocino
24. Fritos con Jamón
25. Revueltos, simple
26. Revueltos con Salmón
27. Revueltos con Jamón
28. Revueltos con Tocino
29. Revueltos con Tomates
30. Revueltos con Espárragos
31. Revueltos con Jalea de Fruta
32. Omeleta, simple
33. Omeleta con Ron
34. Omeleta con Hongas
35. Omeleta soplada

Pescado:

36. Espirenques fritos
37. Espirenques fritos, Salsa
[Remoulada]
38. Arenque frito
39. Albur frito
40. Pescado azul cocido
41. Barba cocida
42. Croquetas de Pescado
43. Pastelón de Pescado

Crustaceos:

- 44. Cangrejo con Mayonesa
- 45. Cangrejuelos con Mayonesa
- 46. Cangrejo horneado
- 47. Cangrejuelos en Jalea
- 48. Ranas fritas

Entres:

- 49. Asado de Vaca
- 50. Asado de Ternero
- 51. Asado de Carneiro
- 52. Asado de Cerdo
- 53. Estofado de Cordero, Irlandesa
- 54. Bifteque pequeño
- 55. Bifteque pequeño con Cebollas
- 56. Bifteque de Lomo
- 57. Bifteque de Lomo con Cebollas
- 58. Bifteque de Solomo
- 59. Rebanada de Ternero
[panadeada, Viena
- 60. Carbonada de Cerdo
- 61. Riñones estofados
- 62. Picadillo de Vaca
- 63. Picadillo de Vaca con Huevo
- 64. Fricasé de Ternero
- 65. Pedazo de Venado emparrillado
- 66. Goulash de Vaca

Aves:

- 67. Gallina asada
- 68. Pavo asado
- 69. Paloma asada
- 70. Pollo asado
- 71. Esopoleta de Gallina en Talea
- 72. Fricasé de Gallina en Talea

Legumbres:

- 73. Coliflor
- 74. Repollo blanco
- 75. Repollo rojo
- 76. Habas verduras en Crema
- 77. Guisantes nuevos
- 78. Espárragos en Fricasé
- 79. Puntas de Espárragos
- 80. Macarrones gratinados
- 81. Fideos
- 82. Nabos
- 83. Zanahorias en Salsa blanca

Papas:

- 84. Cocidas
- 85. Horneadas
- 86. Fritas
- 87. Puré
- 88. Fritas a la Francesa
- 89. Fritas a la Alemana
- 90. en Crema

- 91. con Menta
- 92. a la Lyonesa
- 93. con Caldo

Ensaladas:

- 94. Remolachas
- 95. Papas
- 96. Papas con Jamón
- 97. Papas con Mayonesa
- 98. Lechuga
- 99. Espárragos
- 100. Diente-de-lion
- 101. Arenque, mixtada
- 102. Pescado
- 103. Frutas mixtadas
- 104. Cangrejo

Fiambres:

- 105. Jamón ahumado americano
- 106. Jamón cocido
- 107. Asado de Vaca
- 108. Vaca ahumada
- 109. Albur ahumado
- 110. Chorizo de Hígado
- 111. Chorizo de Cervela
- 112. Chorizo de Lengua
- 113. Chorizo ahumado
- 114. Salpicón
- 115. Anguila ahumada
- 116. Anguila en Jalea
- 117. Lengua de Vaca ahumada
- 118. Lengua de Cordero en vinagre

Emparedados con

- 119. Jamón ahumado
- 120. Jamón cocido
- 121. Asada de Vaca
- 122. Lengua de Vaca
- 123. Gallina
- 124. Sardinas
- 125. Anchoas
- 126. Cabial
- 127. Huevos
- 128. Queso de Gruyère
- 129. Queso americano

Platos Dulces:

- 130. Pudín de Arroz, Salsa de Fruta
- 131. Fritillas de Bananas
- 132. Manzana horneada con Crema
- 133. Tortilla, simple
- 134. Pastel de Manzanas a la
[Inglesa
- 135. Pastel de Albaricoques, Inglesa
- 136. Pastelón de Fresas
- 137. Helado de Vainilla
- 138. Medio Helado
- 139. Sorbeto

Frutas:

- 140. Manzana
 - 141. Pera
 - 142. Naranja
 - 143. Piña
 - 144. Cerizas
- Quesos:***
- 145. Gruyère
 - 146. Camenbert
 - 147. Roquefort

148. de Crema

Bebidas:

- 149. Café
- 150. Café, copa chica
- 151. Café, con Crema
- 152. Café con Nata batida
- 153. Té
- 154. Cocoa
- 155. Chocolate
- 156. Leche

The Abbreviation of Names

The abbreviation of menu terms, so largely adopted by the French, is typical of that which is found in any line of trade where certain short expressions are indispensable. A cook has no time to bother with long names; neither has the waiter, who takes his orders either oral or written. For them a brief indication is sufficient. For *oeufs brouillés au petit-salé* there is simply *oeufs petit-salé*. Chefs have become so accustomed to such terms that they use them unconsciously when making up the bills of fare. But this, again is the reason why so many translators have to deal with many difficulties, even when they are well versed in the French or other languages; and, as the public cannot be expected to understand the abbreviated names they should be given more explicitly or losses will be incurred by the restaurant management.

That many of the abbreviated terms are not understood by the menu-translators is also the reason for foreign names appearing on bills of fare, which easily could be avoided. Let us take *oeufs petit-salé*. The words are often written with capital initial letters as *Oeufs Petit Salé*. This contributes to the difficulty of not understanding the words *Petit Salé*. Perhaps some may take it for a figure of speech, or for one of the proper names in which the French culinary language is so rich. The result is that the translation appears on many bills

of fare simply as Eggs Petit Salé. In reality *petit-salé* is salted pork and because the preposition *au* is left out, the correct translation should be Eggs with salted pork. But another important word is omitted, namely *brouillés*. Therefore Scrambled eggs and |salted| pork or simply Scrambled pork as it is often called.

That the abbreviation of names also can give a wrong interpretation to some dishes, can be proven by the above, which is often translated (on bills of fare as also in some books) as Bacon and eggs meaning Fried eggs and bacon.

Similar instances of abbreviations in French, which have been adopted in other languages, are shown as follows:

FRENCH:

Crème royale	for Potage crème de volaille, royale.
Potage royale	for Potage lié de volaille, royale.
Potage royale	for Potage clair de volaille, royale.
Consommé royale	for Consommé de boeuf aux légumes, royale.
Consommé royale	for Consommé de volaille, royale.

ENGLISH:

Cream royal	for Chicken cream soup, royal.
Soup (Potage) royal	for Thick chicken soup, royal.
Soup (Potage) royal	for Clear chicken soup, royal.
Consomme royal	for Beef consomme w. vegetables, royal.
Consomme royal	for Chicken consomme, royal.

There are many other instances where such abbreviations should not occur as the terms then have an entirely different meaning: *Carpe à la sauce de caviar* and *Salmon à la sauce au citron, etc.* The words *à la sauce* are often left out and the meaning is *Carp with caviar* and *Salmon with lemon* instead of *Carp with caviar sauce* and *Salmon with lemon sauce*. If an abbreviation is to be used then only *a la* can be left out, for which a comma must be inserted; and the same in English when leaving out *with*. The words *sauce* and *stuffed* always must be mentioned in connection with a dish and never a style designation alone for a sauce or a stuffing. Otherwise a garnish (garniture) can be misunderstood as: *Poitrine de veau, sauce à l'allemande* (Breast of veal, German sauce); *Poitrine de veau, farcie à l'allemande* (Breast of veal, German stuffing, or stuffed in German style); *Poitrine de veau, /garniture à l'allemande* (Breast of veal, German /garnish/). If the words *sauce* and *stuffed* are left out then *à l'allemande* (German style) refers to breast of veal with a garnish. One must admit that there is a big difference between each dish but all three dishes can be intelligibly expressed by writing just one word more.

Abbreviated names have been used in most countries, and especially in the U. S. A., in a deplorable manner. On nearly every bill of fare one meets with names which can be understood only by the cooks and perhaps a few others in the establishment.

As with French, mixed English-French, and other foreign names, so it is sometimes with plain English names given on bills of fare that are not intelligible enough. Viz:

Sea Food

Shinnecoeks	Cherrystones	Cape Cods
Blue Points	Halibut	Lobster

Very often restaurant patrons will ask what this or that means. Sometimes they do not like to ask and consequently do not order. The heading *S e a F o o d* does not mean much to them. How could they know that Shinnecock clams, Cherrystone clams, Cape Cod oysters, Blue Point oysters are meant? Again, the two latter names do not say how they are prepared. One supposes plain boiled or fried halibut or lobster, but often they are prepared in some other complicated style.

But in the culinary languages there are some words which can be left out without obscuring the distinctiveness.

The French often omit *à la, au, aux, en*; the English *with, and, in* style; the Spanish *can, y, a la*; the Germans *mit, und, auf* Art, *nach* Art. In all languages there are mostly omitted the words soup, sauce, and others, when they have a heading as in the following instances.

POMMES DE TERRE:

Rôties, au four, bouillies, gratinées, frites à la française, frites à l'allemande, purée, croquettes, à la parisienne, à la julienne, crème Saratoga.

POMMES DE TERRE:

Rôties	,	à la Parisienne
Bouillies		à la Julienne
Au four		Croquettes
Grillées		Purée
Frites, Française		Saratoga
Frites, allemande		Crème

POTATOES:

Fried, baked, boiled, gratinated, French fried, German fried, puree, croquettes, Parisian, julienne (shredded or baked), cream, Saratoga.

Fried	Julienne
Boiled	(shredded and baked)
Baked	Croquettes
Broiled	Puree
French fried	Saratoga
German fried	Cream
Parisian	

PAPAS:

Fritas, horneadas, cocidas, gratinadas, fritas a la francesa, fritas a la alemanesa, puré, croquetas, a la parisiense, a la julienne, crema, Saratoga.

Fritas	a la Parisiense
Cocidas	a la Julienne
Horneadas	Croquetas
Emparrilladas	Puré
Fritas a la francesa	Saratoga
Fritas a la alemanesa	Crema

KARTOFFELN:

Gebraten, gebacken, gekocht, krumiert & gebacken, französisch gebraten, deutsch gebraten, Mus, Krusteln, Pariser Art, gebackene Streifen, Rahm, Saratoga.

Gebraten	Pariser Art
Gekocht	Gebackene Streifen
Gebacken	Krusteln
Geröstet	Mus
Französisch gebraten	Saratoga
Deutsch gebraten	Rahm

As to other abbreviations they can be written as in the following instances:

FRENCH:

ENGLISH:

Pommes de terre à la parisienne	Potatoes, Paris (Parisian) style
Pommes de terre, parisienne	Potatoes, Parisian
Consommé de poule à l'américaine	Chicken consomme in American style
Consommé de poule, américaine	Chicken consomme, American style
	Chicken consomme, American
Sauce à la Villeroi	Sauce in Villeroi style
Sauce, Villeroi	Sauce, Villeroi style
Sauce Villeroi	Sauce/,/ Villeroi
	Villeroi sauce
Légumes mêlés à la Villeroi	Mixed vegetables in Villeroi style
Légumes mêlés, Villeroi	Mixed vegetables, Villeroi style
	Mixed vegetables, Villeroi

SPANISH:

GERMAN:

Papas a la parisienne	Kartoffeln auf Pariser Art
Papas, parisienne	Kartoffeln, Pariser Art
Consommé de gallina a la	Huhn-Kraftbrühe auf Amerikaner
[americana	(amerikanische) Art
Consommé de gallina, americana	Huhn-Kraftbrühe, Amerikaner
	(amerikanische) Art
	Huhn-Kraftbrühe, amerikanisch
Salsa a la Villeroi	Tunke (Sose) nach Villeroi
Salsa, Villeroi	Tunke (Sose), Villeroi
Salsa Villeroi	Villeroi-Tunke; Villeroi-Sose
Legumbres mixtas a la Villeroi	Gemischtes Gemüse nach Villeroi
Legumbres mixtas, Villeroi	Gemischtes Gemüse, Villeroi

The foregoing instances show that the French and the Spaniards sometimes leave out the comma as in *Sauce Villeroi* and *Salsa Villeroi*. This expresses the same as *V i l l e r o i s a u c e* and *Villeroi-Tunke* (*Villeroi-Sose*) in English and German.

As to the designations in German, note the following: All geographical adjectives with the ending *isch* begin with a small letter, while such with the ending *er* are written with a capital. If the word *Art* is mentioned with an ad-

jective ending in *isch* then all adjectives have an equal ending, namely *ische*. If the word *Art* is left out then the ending is always *isch*. One can write: *Amerikanische Art*, *italienische Art*, *mexikanische Art* but *amerikanisch*, *italienisch*, *mexikanisch* etc. Also *deutsche Art* but without *Art* one must write *deutsch*.

As to the personal nouns, the Germans write *nach* before the name and seldom mention the word *Art*. Frequently *nach* is left out also, and a comma inserted in its place.

The Meaning of the Personal Nouns, Geographical Names, Titles, Etc.

On scanning the menus and bills of fare it strikes one as peculiar to see so many proper names and other ones used. Guests are often puzzled by such names and invariably ask what they signify.

The thousands of different styles of preparing dishes from the proportionally few ingredients (elements) cannot all be briefly named without them. But in modern times there is an objectionable custom introduced of using proper names, etc. They appear very obtrusively on bills of fare while the principal descriptions are left out. The French have gone so far, even, that they sometimes use a personal name for a dish as for instance *S o u b i s e* for a soup. And if they write *Orly d'asperges* then it does mean nothing else but *Asperges à l'Orly* (*Asperges à la d'Orly*) in English: *A s p a r a g u s i n O r l y s t y l e*. It is only natural that such misrepresented names of dishes do not assist in making the culinary language clear. This bad habit has been adopted more or less in other languages and it has become so universal that it will be hard to return to intelligible writing. In the

following instances one can see that the simplest dishes are sometimes called by absolutely unintelligible names when plain English words would be far more satisfactory.

Potatoes Bonne Femme	Sauted potatoes w. Bacon and Onions
Turkey en demi-deuil	Truffled Turkey; Turkey w. truffled [cream sauce]
Consomme Royal	Chicken consomme w. whipped eggs
Consomme vert-pré	Consomme w. spinach (or other green [vegetables])
Soup Hortense	Clear soup w. vegetables
	Thick chicken soup, Hortense (with [Parmesan cheese, chicken balls [and vegetables]
Consomme Julienne	Consomme w. vegetables, Montpensier
[Montpensier]	(with shredded vegetables and [whipped eggs])
Pullet fricassee Talleyrand	Pullet fricassee w. lettuce
Veal sweetbread, Talleyrand	Larded veal sweetbread, Talleyrand (w. [stewed vegetables, truffles, chicken [balls, and asparagus tips on rice])
Anchovies Millionaire	Anchovy paste, Millionaire (Anchovies [hashed and mixed with yolks, [butter, olives, cream, etc. [Thickened, cut in cubes and [served on toast])
Salad, Micado	Potato-Celery Salad, Micado
Salad, Italian	Mixed Salad, Italian
Salad Chasseur	Mixed Salad, Hunter's
Salad Hollandaise à la Husar	Mixed Salad, Dutch

From the foregoing it can be readily understood that many of the proper names, etc., can be omitted. There is absolutely no reason for their inclusion at all; on the contrary they make the names of the dishes all the more mysterious. By omitting the said names and substituting plain words one can give the dishes more intelligible names. But on the other hand, one also can see that certain dishes must have personal or other style names to briefly indicate the many different ingredients that are used in their preparation.

Now that we are familiar with the instances quoted in the foregoing chapters and also with the explanations, we may set the following rules:

1. All dishes are primarily named according to their main ingredients and their main preparation.

2. Plain ingredients in soups and plain side dishes should be given their real names: Wine Soup w. Dumplings, Consomme w. Egg, Milk Soup w. Rice, Roast Veal with String Beans, etc.

3. Plain sauces, garnitures, fillings and salads should be named according to their ingredients: Butter Sauce, Apple Sauce, Tomato Sauce, Bread Filling, Potato Salad, Fruit Salad, as to garnitures: with French fried Potatoes, with Asparagus Tips, etc.

4. Several ingredients in soups are followed by style names, e. g. Thick Chicken Soup, Hortense, etc.

5. Complicated prepared sauces are called by proper names, etc., whereby the word sauce must always be mentioned if it does not appear in the heading: Sauce/, /Maren-go (Maren-go Sauce), Sauce/, /Rachel (Rachel Sauce), Sauce/, /Soubise (Soubise Sauce), etc.

6. Complicated prepared garnitures are designated by proper names, etc. The word garniture can be left out and the proper names, etc., can follow right after the name of the ingredients and its preparation which is garnish-

ed. Designations are not given to complicated fillings but a stuffed food is simply mentioned as being stuffed (filled): Larded, roast Tenderloin of Beef, Baltimore /garniture/, Stuffed Breast of Veal/, American Style/, etc.

7. Other than liquid dishes (no soups) which are prepared with several ingredients (no garnitures) for which a short name cannot be given are designated with style names as e. g. in Anchovies, Millionaire (better: Anchovy Paste, Millionaire). Similar dishes which have names that already include known ingredients and preparations but which can be prepared in different styles are called with style names: Goulash/, /Hungarian (Hungarian Goulash); Goulash/, /Bohemian (Bohemian Goulash); Chicken Fricassee, French; Chicken Fricassee, Ronan; etc.

8. Complicated prepared salads are divided into five classes: Fruit, Vegetable, Meat, Fish, and Mixed Salads. The different styles of such are given proper names, etc.

9. Certain dishes which are plainly prepared do not need to be designated with their principal manner of preparation as they are to be known as plain. Therefore, if the name of an element (a food) is given without the kind of preparation then the simple customary method of preparation is always meant: Carrots, Peas, String Beans, Asparagus, etc. If such dishes are prepared in a different way then give the manner of preparation; if prepared in a complicated style call

baked, etc., in different ways, then the style designation is used as in the following instances: Fried Potatoes, French/ style/ (French Fried Potatoes); Fried Potatoes, German/ style/ (German fried Potatoes).

10. Therefore, style designations may express: Several ingredients in soups, a complicated prepared garniture, a complicated style of preparations, and different styles for such names of dishes that include known preparations and ingredients. (It is understood that spices, with few exceptions, are not included in the words *several ingredients* as they are to be considered as self-evident in certain dishes).

These rules, together with the other explanations given, explain which meaning the personal nouns, geographical names, titles, etc. should have on *bills of fare and menus* if intelligible naming is desired to the advantage of all interested in the restaurant trade. The guests will but rarely ask the meaning of a style designation, and if they should ask it can be easily explained to them that all style names have an unchangeable meaning as given under No. 10. A waiter may politely remark that it is not possible to learn the meaning of more than 10,000 style names and that they are only secondary designations. A short printed explanation on the bills of fare may do much good. The guests will easily understand this and the waiters and others will be relieved of much trouble.

Furthermore it is to the advantage of waiters and waitresses when taking a position in a new place because they do not lose any time

in studying the names on a bill of fare which is new to them. Every waiter knows what it means and how long it takes to get well acquainted with names peculiar to a restaurant, and therefore will welcome this innovation. And the headwaiters, managers and proprietors have the advantage of breaking in new waiters and other men, who want to become waiters, quicker and with less trouble. This feature should not be underestimated, especially at a time when shortage of labor prevails. A guest very likely will ask what *S o u p B o u r g e o i s e* and *S o u p B r e t o n n e* means, but is perfectly satisfied with *C o n s o m m e*, *B o u r g e o i s e* and *B e a n P u r e e S o u p*, *B r e t o n n e*. The same in the case of *C a v i a r i n E g g s*, *Varsovienn e* for *E g g s*, *Varsovienn e*. One may say: "We also serve smoked salmon and jelly with this." To this one can answer that the named dish is an expensive one and by mentioning caviar, as undoubtedly the dearest of the four things, the guest will see that it is worth the price mentioned. And just the word caviar may tickle his tongue and make him give an order while the simple word *E g g* would not produce an order from him. The salmon and jelly may be considered as secondary and is expressed by the designation *Varsovienn e* (or better and shorter in English: *W a r s a w*), though it would be better to call it *C a v i a r i n E g g s w*. *S a l m o n a n d J e l l y*. By making up a bill of fare one must ask: "In which way can a dish be named most attractively and to the best advantage"? Business men have spent millions for attractive advertisement and thousands have made it their trade and have become experts in setting their words for attractive ads. Every maker of bills of fare should become an

expert in naming dishes. Success is bound to come, and the day is not far distant when large restaurants will employ special men for this art of naming dishes which, to a very small extent, is already being done. Write Apple Fritter; Puff-paste Patty of Chicken; Sour Roastbeef with Potato Dumplings; Gibleet Soup, Spanish; etc. for Apple *Beignet*; *Vol-au-vent* of Chicken; *Sauerbraten* with Potato Dumplings; *Godinga*; etc., even, if some people may say that one or the other name does not exactly tally with the translation. Rather leave out 25% or more of the names on a large bill of fare and use the room for detailing the rest as there are already too many dishes offered on most of the table cards, so that a guest gets confused and uses more time for reading it than he perhaps would spend on a newspaper and this to the disadvantage of a house in busy hours. It will save more money and stop wasting of food to such an extent that the average restaurant proprietor will be surprised at the result. How many "little" things are kept in stock just waiting for a call and often spoil by being held too long only because there are too many dishes offered, most of which are not given in detail but presented with such confusing names and, are therefore not ordered.

Style Designations

The following lists are abstracts from the dictionaries to follow, which contain more than 1000 names, with explanations of their meaning used in the culinary languages as style designations or in connection with eatable products named after the original places of their production.

As to the geographical style designations we have seen in former pages that the adjectives are used and in French and Spanish it is the feminine form because they follow the feminine *à la, a la*. The feminine form should be used even when *à la, a la* is left out. Writers of bills of fare often meet with difficulties in this respect which can be seen by the thousands of errors on table cards. As stated before, in English *i n* and *s t y l e* are often left out just like in German the words *a u f* und *A r t*. (See: The Abbreviation of Names).

The French culinary language is rich in such names as are mentioned under the title "Other Style Designations." They have become a habit and the flexibility of the French language makes it possible to use the names short and the sound is not unharmonious. Also in Spanish the translations can be used, but in German some do not sound nicely and in English some are by far too long and absolutely unharmonious if we translate like for instance in the following case: *charcutier* (pork-butcher), *charcutière* (pork-butcher's wife), *à la charcutière* (in pork-butcher's wife style). This is mainly the reason why so many of these designations are not used

in other languages than French. But there is no reason for translating such names in the feminine form. The French write the names in feminine only because the foregoing feminine *à la* forces them to do so. If they write *à la* |*manière de*| *charcutier* the last word is masculine but becomes feminine by leaving out *manière de* = *à la charcutière*. But still the translations of such words do not sound nicely to our ears and are used in French. This can be done if the main ingredients and the principal manner of preparing are mentioned, because we have seen before, that style designations mean little or nothing to guests, and therefore it makes no difference if such names are given in French or English. On the other hand, the most translations can be used harmoniously and short by leaving out the words in and style.

Geographical Names

FRENCH:

Abyssinie
abyssinien, s, ne, nes
à l'abyssinienne
Afghanistan
afghan, s, se, ses
à l'afghanse
Afrique
africain, s, e, es
à l'africaine
Albanie
albanien, s, ne, nes
à l'albanienne
Alexandrie
alexandrien, s, ne, nes
à l'exandrienne
Algérie
algérien, s, ne, nes
à l'algérienne
Allemagne
allemand, s, e, es
à l'allemande
Alsace
alsacien, s, ne, nes
à l'alsacienne
Amérique
américain, s, e, es
à l'américaine
Andalousie
andalousien, s, ne, nes;
[andalous, -, e, es
à l'andalousienne (andalouse)
Anrdinople; Andrianopolis
andrianopolitain, s, e, es
à l'andrianopolitaine
Angleterre
anglais, -, e, es
à l'anglaise
Argentine
argentin, s, e, es
à l'argentine
Arles

ENGLISH:

Abyssinia
Abyssinian
in Abyssinian style
Afghanistan
Afghan
in Afghan style
Africa
African
in African style
Albania
Albanian
in Albanian style
Alexandria
Alexandrian
in Alexandrian style
Algiers
Algerian
in Algerian style
Germany
German
in German style
Alsace
Alsatian
in Alsatian style
America
American
in American style
Andalusia
Andalusian
in Andalusian style
Adrianople
Adrianoplan
in Adrianoplan style
England
English
in English style
Argentine
Argentine
in Argentine style
Arles

GERMAN:

Abessinien
abessinisch
auf abessinische Art
Afghanistan
afghanisch
auf afghanische Art
Afrika
afrikanisch
auf afrikanische Art
Albanien
albanisch
auf albanische Art
Alexandrien
alexandrisch
auf alexandrische Art
Algier
algerisch
auf algerische Art
Deutschland
deutsch
auf deutsche Art
Elsass
elsässisch
auf elsässische Art
Amerika
amerikanisch
auf amerikanische Art
Andalusien
andalusisch
auf andalusische Art
Adrianopel
Adrianopeler
auf Adrianopeler Art
England
englisch
auf englische Art
Argentinien
argentinisch
auf argentinische Art
Arles

SPANISH:

Abisinia
abisinues/o, os, a, as
a la abisinuesa
Afghanistan
afghanistan/o, os, a, as
a la afghanistana
Africa
african/o, os, a, as
a la africana
Albania
alban/o, os, a, as
a la albana
Alejandria
alejandrin/o, os, a, as
a la alejandrina
Argel
argelin/o, os, a, as
a la argelina
Alemania
alemán, s, alemanesa, s
a la alemanesa
Alsacia
alsatian/o, os, a, as
a la alsatiana
America
american/o, os, a, as
a la americana
Andalucia
andaluz/o, os, a, as
a la andaluza
Adri/a/nopolis
adrinopoli/o, os, a, as
a la adrinopolia
Inglaterra
inglés, ingles/es, a, as
a la inglesa
Argentina
argentín/o, os, a, as
a la argentina
Arles

FRENCH:

arlesien, s, ne, nes
 à l'arlesienne
 Arménie
 arménien, s, ne, nes
 à l'arménienne
 Arras
 arrageois, -, e, es
 à l'arrageoise
 Asie
 asiatique, s, se, ses
 à l'asiatique
 Assyrie
 assyrien, s, ne, nes
 à l'assyrienne
 Athènes
 athénien, s, ne, nes
 à l'athénienne
 Australie
 australien, s, ne, nes
 à l'australienne
 Autriche
 autrichien, s, ne, nes
 à l'autrichienne
 Bade; Baden
 badois, -, e, es
 à la badoise
 Bahia
 bahianais, -, e, es
 à la bahianaise
 Bâle
 bâlois, -, e, es
 à la bâloise
 Barcelone
 barcelonais, -, e, es
 à la barcelonaise
 Batavie
 batavien, s, ne, nes
 à la batavienne
 Bavière
 bavarois, -, e, es
 à la bavaroise
 Béarn
 béarnais, -, e, es
 à la béarnaise
 Belgique

ENGLISH:

Arlesian
 in Arlesian style
 Armenia
 Armenian
 in Armenian style
 Arras
 Arras, of
 in Arras style
 Asia
 Asiatic
 in Asiatic style
 Assyria
 Assyrian
 in Assyrian style
 Athen
 Athenian
 in Athenian style
 Australia
 Australian
 in Australian style
 Austria
 Austrian
 in Austrian style
 Baden
 Badenese
 in Badenese style
 Bahia
 Bahian
 in Bahian style
 Bale; Basle; Basel
 Bale; Basle; Basel, of
 in Bale style
 Barcelona
 Barcelonian
 in Barcelonian style
 Batavia
 Batavian
 in Batavian style
 Bavaria
 Bavarian
 in Bavarian style
 Bearn
 Bearnese
 in Bearnese style
 Belgium

GERMAN:

arlesisch
 auf arlesische Art
 Armenien
 armenisch
 auf armenische Art
 Arras
 Arraser
 auf Arraser Art
 Asien
 asiatisch
 auf asiatische Art
 Assyrien
 assyrisch
 auf assyrische Art
 Athen
 athenisch
 auf athenische Art
 Australien
 australisch
 auf australische Art
 Österreich
 österreichisch
 auf österreichische Art
 Baden
 badisch
 auf badische Art
 Bahia
 Bahianer
 auf Bahianer Art
 Basel
 Baseler
 auf Baseler Art
 Barcelona
 Barceloner
 auf Barceloner Art
 Batavia
 batavisch
 auf batavische Art
 Bayern
 bayrisch
 auf bayrische Art
 Bearn
 Bearner
 auf Bearner Art
 Belgien

SPANISH:

arles/o, os, a, as
 a la arlesa
 Armenia
 armeni/o, os, a, as
 a la armenia
 Arras
 arrasen/o, os, a, as
 a la arrasena
 Asia
 asiatic/o, os, a, as
 a la asiatica
 Asiria
 asiri/an/o, os, a, as
 a la asiriano
 Atenas
 ateniens/o, os, a, as
 a la ateniensa
 Australia
 australian/o, os, a, as
 a la australiana
 Austria
 austriac/o, os, a, as
 a la austriaca
 Bade
 baden/o, os, a, as
 a la badena
 Bahia
 bahiens/o, os, a, as
 a la bahiensa
 Basilea
 basilean/o, os, a, as
 a la basileana
 Barcelona
 barcelones/o, os, a, as
 a la barcelonesa
 Batavia
 batav/o, os, a, as
 a la batava
 Baviera
 bávar/o, os, a, as
 a la bávara
 Bearn
 bearnes/o, os, a, as
 a la bearnesa
 Bélgica

FRENCH:

à la belge
 Berlin
 berlinois, -, e, es
 à la berlinois
 Bengale
 à la bengalaise; bengale
 Bergen
 à la bergenne
 Bermudes, des
 à la bermudienne
 Berne
 bernois, -, es
 à la bernoise
 Bohême
 bohémien, s, ne, nes
 à la boémienne
 Bologne
 bolognais, -, e, es
 à la bolognaise
 Bordeaux
 bordelais, -, e, es
 à la bordelaise
 Bosnje
 à la bosnienne
 Boston
 à la bostoneoise
 Bourgogne
 à la bourguignonne
 Brême
 brémois, -, e, es
 à la brêmoise
 Brésil
 brésilien, s, ne, nes
 à la brésilienne
 Brunswick
 à la brunswickoise
 Bruxelles
 à la bruxelloise
 Buénos-Ayres
 à la buénosayrese
 Bukovine; Bukowine
 à la bukovinoise
 Bulgarie
 à la bulgarese

ENGLISH:

in Belgian style
 Berlin
 Berlin, of
 in Berlin style
 Bengal
 in Bengalese (Bengali) style
 Bergen
 in Bergen style
 Bermudas
 in Bermudian style
 Bern/e/
 Bernese
 in Bernese style
 Bohemia
 Bohemian
 in Bohemian style
 Bologna
 Bolognese
 in Bolognese style
 Bordeaux
 Bordeaux, of
 in Bordeaux style
 Bosnia
 in Bosnian style
 Boston
 in Boston style
 Burgundy
 in Burgundian style
 Bremen
 Bremen, of
 in Bremen style
 Brazil
 Brazilian
 in Brazilian style
 Brunswick
 in Brunswick style
 Brussels
 in Brussels style
 Buenos-Aires
 in Buenos-Aires style
 Bukovina
 in Bukovinian style
 Bulgaria
 in Bulgarian style

GERMAN:

auf belgische Art
 Berlin
 Berliner
 auf Berliner Art
 Bengalen
 auf bengalische Art
 Bergen
 auf Bergener Art
 Bermuda
 auf Bermuder Art
 Bern
 Berner
 auf Berner Art
 Böhmen
 böhmisch

 auf böhmische Art
 Bologna
 Bologner
 auf Bologner Art
 Bordeaux
 Bordeauxer
 auf Bordeauxer Art
 Bosnien
 auf bosnische Art
 Boston
 auf Bostoner Art
 Burgund
 auf burgundische Art
 Bremen
 Bremer
 auf Bremer Art
 Brasilien
 brasilianisch
 auf brasilianische Art
 Braunschweig
 auf Braunschweiger Art
 Brüssel
 auf Brüsseler Art
 Buenos-Aires
 auf Bonaerenser Art
 Bukowina
 auf Bukowiner Art
 Bulgarien
 auf bulgarische Art

SPANISH:

a la belgica (belga)
 Berlín
 berlinés, berlinés'es, a, as
 a la berlinesa
 Bengala
 a la bengalesa
 Bergen
 a la bergensa
 Bermuda
 a la bermudana
 Berna
 bern/a/es/o, os, a, as
 a la bernesa
 Bohemia
 bohem/o, os, a, as; bohém-
 ic/o' os, a, as
 a la bohema
 Bolonia
 bolonies/o, os, a, as
 a la boloniesa
 Burdeos
 burdeos/o, os, a, as
 a la burdeosa
 Bosnia
 a la bosniaquesa
 Boston
 a la bostonuesa
 Borgoña
 a la borgoña
 Brema
 bremens/o, os, a, as
 a la bremensa
 Brasil
 brasileñ/o, os, a, as
 a la brasileña
 Brunswique
 a la brunswiquesa
 Bruselas
 a la bruselana
 Buenos Aires
 a la bonaerense
 Bukovina
 a la bukovinuesa
 Bulgaria
 a la bulgariana

FRENCH:

Caire
 caireois, -, e, es
 à la caireoise
 Calabre
 calabrais, -, e, es
 à la calabraise
 Caledonie
 à la caledonienne
 Californie
 à la californienne
 Canada
 à la canadienne
 Chili
 chilien, s, ne, nes
 à la chilienne
 Chine
 à la chinoise
 Colombie
 à la colombienne
 Compiègne
 à la compiegnoise
 Constantinople
 à la constantinopolitaine
 Copenhague
 à la copenhaguenne
 Corée
 à la coréenne
 Crécy
 à la Crécy; crésienne
 Cuba
 à la cubanienne; cubanaise;
 [cubaine)
 Danemark
 danois, -, e, es
 à la danoise
 Dinan
 à la dinandoise
 Écosse
 écossais, -, e, es
 à l'écossaise
 Egypte
 égyptien, s, ne, nes
 à l'égyptienne
 Épinal
 à la spinalienne

ENGLISH:

Cairo
 Cairo, of
 in Cairo style
 Calabria
 Calabrian; Calabrese
 in Calabrian style
 Caledonia
 in Caledonian style
 California
 in Californian style
 Canada
 in Canadian style
 Chili
 Chilian; Chilese
 in Chilian style
 China
 in Chinese style
 Columbia
 in Columbian style
 Compiègne
 in Compiègne style
 Constantinople
 in Constantinopolitan style
 Copenhagen
 in Copenhagen style
 Corea
 in Corean style
 Crecy
 in Crecy style
 Cuba
 in Cuban style
 Denmark
 Danish
 in Danish style
 Dinan
 in Dinan style
 Scotland
 Scotch
 in Scotch style
 Egypt
 Egyptian
 in Egyptian style
 Epinal
 in Epinal style

GERMAN:

Cairo; Kairo
 Kairoaner
 auf Kairoaner Art
 Kalibrien
 kalabrisch
 auf kalabrische Art
 Kaledonien
 auf kaledonische Art
 Kalifornien
 auf kalifornische Art
 Kanada
 auf kanadische Art
 Chile
 chilenisch
 auf chilenische Art
 China
 auf chinesische Art
 Kolumbia
 auf kolumbianische Art
 Compiegne
 auf Compiegner Art
 Konstantinopel
 auf Konstantinopeler Art
 Kopenhagen
 auf Kopenhagener Art
 Korea
 auf koreanische Art
 Crecy
 auf Crecyer Art
 Kuba
 auf kubanische Art
 Dänemark
 dänisch
 auf dänische Art
 Dinan
 auf Dinaner Art
 Schottland
 schottisch
 auf schottische Art
 Egypten
 ägyptisch
 auf ägyptische Art
 Epinal
 auf Epinaler Art

SPANISH:

Cairo
 cairoan/o, os, a, as
 a la cairoana
 Calabria
 calabrés, es, a, as
 a la calabresa
 Caledonia
 a la caledoniana
 California
 a la californiana
 Canada
 a la canadensa
 Chili
 chilén/o, os, a, as
 a la chileña
 China
 a la china
 Columbia
 a la columbiana
 Compiegne
 a la Compiegne
 Constantinopla
 a la constantinopolita
 Copenhagen; Conpenhague
 a la copenhaguensa
 Corea
 a la coreana
 Crecy
 a la Crecy
 Cuba
 a la cubana
 Dinamarca
 dinamarques/o, os, a, as
 a la dinamarquesa
 Dinan
 a la Dinan
 Escocia
 escocés, es, a, as
 a la escocesa
 Egipto
 egipcian/o, os, a, as
 a la egipciana
 Epinal
 a la Epinal

FRENCH:

Espagne
 espagnol, s, e, es
 à l'espagnole
 Finlande
 finnois, -, e, es
 à la finnoise
 Flandre
 à la flamande
 Floride
 à la floridienne (floride)
 Florence
 à la florentine
 France
 français, -, e, es
 à la française
 Frise
 à la frisonne

 Francfort
 francfortois, -, e, es
 à la francfortoise
 Gascogne
 à la gasconne
 Gênes
 à la génoise
 Genève
 à la genèvoise
 Géorgie
 à la géorgienne
 Grece
 grec, s, grecque, s
 à la grecque
 Grenade
 à la grenadinse; grenade
 Groenland
 à la groenlandaise
 Hambourg
 hambourgeois, -, e, es
 à la hambourgeoise
 Hanovre
 à la hanovrienne
 Havane
 havanais, -, e, es
 à la havanaise
 Hawaï/i/

ENGLISH:

Spain
 Spanish
 in Spanish style
 Finland
 Finnish
 in Finnish style
 Flanders
 in Flamish style
 Florida
 in Florida style
 Florence
 in Florentine style
 France
 French
 in French style
 Fri/e/sia; Friesland
 in Friesish (Fri/e/sian) [style

 Francfort; Frankfort
 Francfort, of
 in Francfort style
 Gascony
 in Gascon style
 Genova
 in Genoese style
 Geneva
 in Genevese style
 Georgia
 in Georgian style
 Greece
 Greek; Grecian
 in Greek style
 Granada
 in Granadian style
 Greenland
 in Greenland style
 Hamburg
 Hamburg, of
 in Hamburg style
 Hanover
 in Hanoverian style
 Havana
 Havanese
 in Havanese style
 Hawaii

GERMAN:

Spanien
spanisch
auf spanische Art
Finnland
finnisch; finnländisch
auf finnische Art
Flandern
auf flämische Art
Florida
auf Floridaer Art
Florenz
auf Florentiner Art
Frankreich
französisch
auf französische Art
Friesland
auf friesische Art
Frankfurt
Frankfurter
auf Frankfurter Art

Gascogne
auf gascognische Art
Genua
auf genuesische Art
Genf
auf Genfer Art
Georgia
auf Georgische Art
Grichenland
grischisch
auf grichische Art
Granada
auf Granadaer Art
Grönland
auf grönländische Art
Hamburg
Hamburger
auf Hamburger Art
Hannover
auf hannoversche Art
Havana
havanesisch
auf havanesische Art
Hawai

SPANISH:

España
español, es, a, as
a la española
Finland/i/a
finlandés, es, a, as
a la finlandesa
Flandes
a la flandesa
Florida
a la floridanesa
Florenzia
a la florentina
Francia
francés, es, a, as
a la francesa
Frisia
a la frisona
Franc/o/forte
franc/o/fortés, es, a, as
a la francforta (francoforta;
francofortesa)
Gascona
a la gascona
Genova
a la genovesa
Ginebra
a la ginebresa
Georgia
a la georgina
Grecia
grieg/o, os, a, as
a la griega
Granada
a la gradina
Groenlandia
a la groenlandesa
Hamburgo
hamburgues/o, os, a, as
a la hamburguesa
Hanover
a la hanoverana
Habana
habaner/o, os, a, as
a la habanera
Havai

FRENCH:

à l'hawaïenne
 Helvétie
 à l'helvétienne
 Hollande
 hollandais, -, e, es
 à la hollandaise
 Holstein
 à la holsteinoise
 Hongrie
 hongrois, -, e, es
 à la hongroise
 Inde
 indien, s, ne, nes
 à l'indienne
 Irlande
 irlandais, -, e, es
 à l'irlandaise
 Islande
 islande, -, e, es
 à l'islandaise
 Italie
 italien, s, ne, nes
 à l'italienne
 Jamaïque
 à la jamaïquaine (jamaï-
 [caine]).
 Japon
 japonais, -, e, es
 à la japonaise
 Lisbonne
 à la lisbonnienne
 Lombardie
 à la lombarde
 Londres
 à la londonienne
 Lorraine
 à la lorraine
 Lyon
 à la lyonnaise
 Macédonie
 à la macédonienne
 Madrid
 à la madrilène
 Malte

ENGLISH:

in Hawaiian style
 Helvetia
 in Helvetic style
 Holland
 Dutch
 in Dutch style
 Holstein
 in Holstein style
 Hungaria
 Hungarian
 in Hungarian style
 India
 Indian
 in Indian style
 Ireland
 Irish
 in Irish style
 Iceland
 Icelandic
 in Icelandic style
 Italy
 Italian
 in Italian style
 Jamaica
 in Jamaican style
 Japan
 Japanese
 in Japanese style
 Lisbon
 in Lisbon style
 Lombardy
 in Lombardic (Lombard)
 [style]
 London
 in Londoner style
 Lorraine
 in Lorraine style
 Lyon
 in Lyonesse style
 Macedonia
 in Macedonian style
 Madrid
 in Madrid style
 Malta

GERMAN:

auf hawaische Art
 Helvetia
 auf helvetianische Art
 Holland
 holländisch
 auf holländische Art
 Holstein
 auf holsteinische Art
 Ungarn
 ungarisch
 auf ungarische Art
 Indien
 indisch
 auf indische Art
 Irland
 irländisch
 auf irländische Art
 Island
 Isländer; isländisch
 auf isländische Art
 Italien
 italienisch
 auf italienische Art
 Jamaika
 auf Jamaikaner Art
 Japan
 japanisch
 auf japanische Art
 Lissabon
 auf Lissabonner Art
 Lombardei
 auf lombardische Art
 London
 auf Londener Art
 Lothringen
 auf lothringische Art
 Lyon
 auf lyonesische Art
 Macedonien
 auf macedonische Art
 Madrid
 auf Madrider Art
 Malta

SPANISH:

a la havainesa (havaiana)
 Helvetia
 a la helvetiana
 Holanda
 holandés, es, a, as
 a la holandesa
 Holstein
 a la holsteinuesa
 Hungaria
 hungar/o, os, a, as
 a la hungara
 India
 indi/o, os, a, as
 a la india
 Irlanda
 irlandés, es, a, as
 a la irlandesa
 Islanda
 islandés, es, a, as
 a la islandesa
 Italia
 italian/o, os, a, as
 a la italiana
 Jamaica
 a la jamaicana
 Japón
 japonés, es, a, as
 a la japonesa
 Lisboa
 a la lisboana
 Lombardia
 a la lombarda
 Londres
 a la londinensa ,londresa)
 Lorena
 a la lorenuesa
 León
 a la leonesa
 Macedonia
 a la macedonica
 Madrid
 a la madrillena
 Malta

FRENCH:

à la maltaise
 Marengo
 à la Marengo
 Marseille
 à la marseillaise
 Maryland
 à la marylandaise
 Messine
 à la messinoise
 Mexique
 mexicain, s, e, es
 à la mexicaine
 Milan
 à la milanaise
 Moscou
 à la moscovite
 Munich
 munichois, -, e, es
 à la munichoise
 Naples
 napolitain, s, e, es
 à la napolitaine
 Nice
 à la niçoise
 Normandie
 normand, s, e, es
 à la normande
 Norvège; Norvège
 à la norvégienne
 Nevers
 à la nivernaise
 Orleans
 orleanais, -, e, es
 à l'orleanaise; à la d'Orleans
 Paris
 parisien, s, ne, nes
 à la parisienne
 Pérou
 péruvien, s, ne, nes
 à la péruvienne
 Perse
 à la persane

ENGLISH:

in Maltese style
 Marengo
 in Marengo style
 Marseilles
 in Marseilles style
 Maryland
 in Maryland style
 Messina
 in Messina style
 Mexico
 Mexican
 in Mexican style
 Milan
 in Milanese style
 Moscow
 in Moscovy style
 Munich
 Munich, of
 in Munich style
 Naples
 Neapolitan
 in Neapolitan style
 Nice
 in Nice style
 Normandy
 Norman
 in Norman style
 Norway
 in Norwegian style
 Nevers
 in Nevers style
 Orleans
 Orleans, of
 in Orleans style
 Paris
 Parisian
 in Parisian style
 Peru
 Peruvian
 in Peruvian style
 Persia
 in Persian style

GERMAN:

auf Malteser (maltesische)
[Art

Marengo
auf Marengoer Art
Marseille
auf Marseiller Art
Maryland
auf Maryländer Art
Messina
auf Messinaer Art
Mexiko
mexikanisch
auf mexikanische Art
Mailand
auf Mailänder Art
Moskau
auf Moskauer Art
München
Münchener
auf Münchener Art
Neapel
neapolitanisch
auf neapolitanische Art
Nizza
auf Nizzaer Art
Normandie
normännisch
auf normännische Art
Norwegen
auf norwegische Art
Nevers
auf Neverser Art
Orleans
Orleanser
auf Orleanser Art
Paris
Pariser; parisisch
auf Pariser (parische) Art
Peru
Peruaner; peruanisch
auf Peruaner (peruanische)
[Art
Persien
auf persische Art

SPANISH:

a la maltesa
Marengo
a la Marengo
Marsella
a la marsellena
Marylanda
a la marylandesa
Mesina
a la mesinaesa
Mejico
mejican/o, os, a, as
a la mejicana
Milano; Milan
a la milanese
Moscou
a la moscovita
Munic
munican/o, os, a, as
a la municana
Napoles
napolitan/o, os, a, as
a la napolitana
Niza
a la Niza
Normandia
normand/o, os, a, as
a la normanda
Noruega
a la noruegana
Nevers
a la Nevers
Orleans
orleans/o, os, a, as
a la orleansa
Paris
parisiense, s, -, -,
a la parisiense
Peru
perugi/o, os, a, as
a la perugia
Persia
a la persiana

FRENCH:

Pologne
 polonais, -, e, es
 à la polonaise
 Portugal
 à la portugaise
 portugais, -, e, es
 Prague
 à la praguenne
 Provence
 à la provençale
 Prusse
 à la prussienne
 Reims
 à la remoise
 Rhin
 à la rhénane
 Rochelle
 à la rochelaise
 Rome
 romain, -, e, es
 à la romaine
 Russie
 à la russe
 Sardaigne
 à la sarde
 Savoie
 à la savoyarde
 Saxe
 saxon, s, ne, nes
 à la saxonne
 Scandinaves
 à la scandinavienne
 Seville
 à la sevillane
 Sibérie
 à la siberienne
 Suisse
 à la suisse/se/
 Suede
 suédois, -, e, es
 à la suédoise
 Soissons
 à la soissonnaise
 Thuringe
 à la thuringienne

ENGLISH:

Poland
 Polish
 in Polish style
 Portugal
 Portuguese
 in Portuguese style
 Prague
 in Prague style
 Provence
 in Provençal style
 Prussia
 in Prussian style
 Reims
 in Reims style
 Rhine; Rhene
 in Rhenish style
 Rochelle
 in Rochelle style
 Roma
 Roman
 in Roman style
 Russia
 in Russian style
 Sardinia
 in Sardinian style
 Savoy
 in Savoy/ard/ style
 Saxony
 Saxon
 in Saxon style
 Scandinavia
 in Scandinavian style
 Sevilla
 in Sevillian style
 Siberia
 in Siberian style
 Switzerland
 in Swiss style
 Sweden
 Swedish
 in Swedish style
 Soissons
 in Soisson style
 Thuringia
 in Thuringian style

GERMAN:

Polen
 polnisch
 auf polnische Art
 Portugal
 portugisisch
 auf portugisische Art
 Prag
 auf Prager Art
 Provence
 auf provencalische Art
 Preussen
 auf preussische Art
 Reims
 auf Reimser Art
 Rhein
 auf rheinische Art
 Rochelle
 auf Rocheller Art
 Rom
 römisch
 auf römische Art
 Russland
 auf russische Art
 Sardinien
 auf sardinische Art
 Savoyen; Savoyen
 auf savoyische Art
 Sachsen
 sächsisch
 auf sächsische Art
 Skandinavien
 auf scandinavische Art
 Sevilla
 auf Seville Art
 Sibirien
 auf sibirische Art
 Schweiz
 auf Schweizer Art
 Schweden
 schwedisch
 auf schwedische Art
 Soisson
 auf soissonische Art
 Thüringen
 auf thüringisch Art

SPANISH:

Polonia
 polac/o, os, a, as
 a la polaca
 Portugal
 portugués, es, a, as
 a la portuguesa
 Praga
 a la pravana
 Provenza
 a la provenzala
 Prusia
 a la prusiana
 Reims
 a la Reims
 Renne
 a la Renne
 Rochela
 a la rochelana
 Roma
 roman/o, os, a, as
 a la romana
 Rusia
 a la rusa
 Cerdeña
 a la sarda
 Saboya
 a la saboyana
 Sajonia
 sajón, es, a, as
 a la sajona
 Escandinavia; Escandia
 a la escandinava
 Sevilla
 a la sevillana
 Siberia
 a la siberiana
 Suiza
 a la suiza
 Suecia
 suec/o, oa, a, as
 a la sueca
 Soisson
 a la Soisson
 Turingia
 a la turingiana

FRENCH:

Toscane
 à la toscane
 Toul
 toulois, -, e, es
 à la touloise
 Toulon
 toulonnais, -, e, es
 à la toulonnaise
 Toulouse
 à la toulousaine
 Touraine
 à la tourangelle
 Tours
 à la toursaine
 Tripoli
 à la tripolitaine
 Turin
 à la turinoise
 Turquie
 turk, s, turque, s,
 à la turque
 Tyrol
 tyrolien, s, ne, nes
 à la tyrolienne
 Varsovie
 varsovien, s, ne, nes
 à la varsovienne
 Venise
 à la vénitienne
 Versailles
 à la versaillaise
 Vienne
 viennois, -, e, es
 à la viennoise
 Virginie
 à la virginienne
 Westphalie
 à la westphalienne
 Zurich
 à la zurichoise

ENGLISH:

Tuscany
 in Tuscan style
 Toul
 Toul, of
 in Toul style
 Toulon
 Toulon, of
 in Toulon style
 Toulouse
 in Toulouse style
 Touraine
 in Touraine style
 Tours
 in Tours style
 Tripoli
 in Tripolitan style
 Turin
 in Turin style
 Turkey
 Turkish
 in Turkish style
 Tyrol
 Tyrolese
 in Tyrolese style
 Warsaw
 Warsaw, of
 in Warsaw style
 Venice
 in Venetian style
 Versailles
 in Versailles
 Vienna
 Viennese
 in Viennese style
 Virginia
 in Virginian style
 Westphalia
 in Westphalian style
 Zurich
 in Zurich style

GERMAN:

Toscana
 auf Toscaner Art
 Toul
 Touler
 auf Touler Art
 Toulon
 Touloner
 auf Touloner Art
 Toulouse
 auf Toulouser Art
 Touraine
 auf Tourainer Art
 Tours
 auf Tourser Art
 Tripoli
 auf tripolitanische Art
 Turin
 auf Turiner Art
 Türkei
 türkisch
 auf türkische Art
 Tyrol
 Tyroler
 auf Tyroler Art
 Warschau
 Warschauer
 auf Warschauer Art
 Venedig
 auf venetianische Art
 Versaille
 auf Versailler Art
 Wien
 Wiener
 auf Wiener Art
 Virginia
 auf virginische Art
 Westphalen
 auf westphälische art
 Zürich
 auf Züricher Art

SPANISH:

Toscana
 a la toscana
 Toul; Tol
 Toul, de
 a la Toul
 Talón
 Talón, de
 a la Talon
 Tolosa
 a la Tolosa
 Torena
 a la Torena
 Turs; Tors
 a la Turs
 Tripoli
 a la tripolitana
 Turina
 a la turiana
 Turquia
 turc/o, os, a, as
 a la turca
 Tirol
 tirolés, es, a, as
 a la tirolesa
 Varsovia
 varsovian/o, os, a, as
 a la varsovia
 Venecia
 a la veneciana
 Versailles
 a la versallesa
 Viena
 vienés, es, a, as
 a la vienesa
 Virginia
 a la virginiana
 Vestfalia
 a la vestfaliana
 Zuric/o/
 a la Zuric (zurica)

Personal Nouns *

FRENCH:	ENGLISH:
a l'Alpin	Alpin style
a l'Argenteuil	Argenteuil style
a l'Astor	Astor style
a l'Auber	Auber style
a la Balzac	Balzac style
a la Bardoux	etc.
a la Baumann	
a la Bayard	
a la Beaufort	
a la Béchamel	
a la Bécherel	
a la Bénédicte	
a la Benoit	
a la Béranger	
a la Berchoux	
a la Bercy	
a la Blaine	
a la Bougeuil	
a la Broglie	
a la Camerani	
a la Canino	
a la Carême	
a la Cavour	
a la Chambord	
a la Chamberry	
a la Chantilly	
a la Chateaubriand	
a la Châtillon	
a la Châtre	
a la Chéron	
a la Chesterfield	
a la Chevreuse	
a la Chimay	
a la Chviry	
a la Choiseul	
a la Clamart	
a la Clavel	
a la Clermont	

*Personal nouns are not translated

GERMAN:

nach Alpin
nach Argenteuil
nach Astor
nach Auber
nach Balzac

etc.

SPANISH:

a la Alpin
a la Argenteuil
a la Astor
a la Auber
a la Balzac

etc.

FRENCH:

a la Cleveland
 a la Colbert
 a la Condé
 a la Cussy
 a la Daumont
 a la Demidow (Demidoff)
 a la Delmonico
 a la Derby
 a la Dubarry (du Barry)
 a la Dumas
 a la Duroc
 a l'Elliot
 a l'Esterhazy
 a la Garibaldi
 a la Génin
 a la Gutenberg
 a la Humbert
 a la Humboldt
 a la Jackson
 a la Katoff
 a la Kirkham
 a la Kursel
 a la Lakmé
 a la Leoncavallo
 a la Leontine
 a la Londonderry
 a la Lucullus
 a la Magellan
 a la Marceau
 a la Marigny
 a la Marly
 a la Massenet
 a la Metternich
 a la Mirabeau
 a la Mireille
 a la Mirepoix
 a la Molière
 a la Montebello
 a la Montglas
 a la Montmorency
 a la Montpensier
 a la Montreuil
 a la Morgan
 a la Mornay

ENGLISH:

etc.

GERMAN:
etc.

SPANISH:
etc.

a la Napoléon
a la Nelson
a la Nesselrode
a l'Orly; a la d'Orly
a la Palmerston
a la Parmentier
a la Pompadour
a la Rachel
a la Réjane
a la Richelieu
a la Robert
a la Ronan
a la Rossini
a la Savarin
a la Sevigne
a la Soubise
a la Stanley
a la St. Denis
a la St. Germain
a la Talma
a la Tortoni
a la Tosca
a la Vanderbilt
a la Vatel
a la Washington
a la Wissman
a la Xavier

ENGLISH:

etc.

GERMAN:
etc.

SPANISH:
etc.

Other Style Expressions

FRENCH:

alphabétique
 ambassadeur
 ambassadrice
 amirale
 ancienne /mode/
 arlequine
 art nouveau
 belle fermière
 belle Gabrielle
 belle vue
 bergère
 bonne femme
 boulangère
 bouchère
 bouquetière
 bourgeoise
 bûcheronne
 burgrave
 capucine
 cardinale
 charcutière
 chasseur
 chevrère
 comtesse
 demi-deuil
 diable
 diplomate
 duchesse
 écarlate
 fermière
 financière
 forestière
 gastronome
 gentilhomme
 grand'mère
 hôtelière
 hussarde
 impératrice
 impériale
 ivoire

ENGLISH:

alphabetical
 ambassador
 ambadress
 admiral
 old custom
 harlequin
 new art
 pretty lessee/'s wife/
 pretty Gabriella
 pretty view
 shepherdess
 good women
 baker/'s wife/
 butcher/'s wife/
 flower girl
 /plain/ family
 wood-cutter/'s wife/
 burgrave
 capuchin
 cardinal
 pork butcher/'s wife/
 hunter
 goatherdess
 countess
 half mourning
 devil; deviled
 diplomatist
 duchess
 scarlet
 farmer/'s wife/
 financier
 forester/'s wife/
 gastronome
 nobleman
 grandmother
 hotelkeeper
 hussar
 empress
 imperial
 ivory-like

GERMAN:

alphabetisch
 Gesandten-Art
 Gesandtin-Art
 Admiral
 nach alter Sitte
 Harlekin
 neukünstlerisch
 schöne Pächterin
 schöne Gabrielle
 im schöner Ansicht
 Hirtin
 Liebfrauen-Art
 Bäckerin
 Schlachterfrau
 Blumenmädchen
 bürgerlich
 Holzhauer/in/
 Burggraf
 Kapuziner
 Kardinal
 Schweinemetzger/in/
 Jäger-Art
 Ziegenhirt/in/
 Gräfin
 Halbtrauer
 Teufels-Art
 Diplomat
 Herzog/in/
 scharlachfarbig
 Pächter/in/
 Finanzmann
 Förster/in/
 gastronomisch
 Edelmann
 Grossmutter-Art
 Hausmeister/in/
 Husar
 Kaiserin
 kaiserlich
 Elfenbein

SPANISH:

alfabetica
 embajador
 embajadora
 almirante
 uso vieja
 arlequin
 arte nuevo
 arrentaria bonita
 Gabriella bonita
 buena vista
 pastora
 señora gusta
 panadera
 carnicera
 niña de flores
 ciudadana
 lenadora
 burgrave
 capuchina
 cardenal
 carnicera de cerdo
 cazador
 cabrera
 condesa
 medio luto
 diablo
 diplomatica
 duquesa
 escarlata
 arrendataria
 hacendista
 alcalda
 gastronomico
 hidalgo
 abuela
 hostelera
 husar
 imperatriz
 imperial
 marfilena

FRENCH:

marchand de vin
marinière
menagère
meunière
millionnaire
mode
montagnarde
national
pouvre homme
pastourelle
petit duc
petite Marie
reine
vegetarienne
velours
vert-pré
vigneronne
villageoise
zingara

ENGLISH:

wine merchant
mariner
housekeeper
miller/'s wife/
millionaire
mode; modish
highlander
national
poor man
young shepherdess
little duke
little Marie
queen
vegetarian
velvet-like
green meadow
vintager
country
Gipsy

GERMAN:

Wein-Kaufmann
Matrosen-Art
Haushälter/in/
Müller/in/
Millionär
modisch
Hochländer
national
armen Mannes-Art
Hirtenmädchen
kl. Herzog
kl. Marie
Königin
vegetarisch
samartig
wiesengrün
Winzerin
ländlich
Zigeuner-Art

SPANISH:

comerciente de vino
marinero
ama de llaves
millonario
molinera
moda
montanesa
national
hombre pobre
pastorcilla
duque chico
Maria chica
regina
vegetariana
terciopelo
pradera verdura
vinadora
campreste
gitana

Concluding Words



Mainly for the Compilers of the Bills of Fare

In the foregoing chapters it has been proved that many dishes are unsatisfactorily named, and a way is shown whereby dishes can be given names, which are intelligible to everybody. Since indeed the chefs, stewards, etc., generally write the lists of dishes which go into print and perhaps have to be translated, it is easily understood that intelligible bills of fare and menus depend much upon their good will. One cannot expect that a waiter, menu-writer or printer shall render unintelligible names intelligible and translate them. Abbreviated names perhaps cannot be found in books or perhaps one dish may be given in the place of another which does not compare with the one which is originally meant. But for the compilers of bills of fare it would be only a matter of a few minutes to write down the names of dishes according to the given rules in this book.

For instance a chef may prepare a dish which is given in a cook book as *Dindon à l'Espagnol* (Turkey in Spanish style). In this case the chef, or the maker of the bill of fare, should not write down the name as given in the book

but write it in a more detailed way. If the turkey is stuffed and roasted then he should mention it and also mention the side dishes. In this instance he should write as follows:

Stuffed, Roast Turkey
Peas and Carrots Madeira Sauce

But there are also chefs who are not well versed in English. They should write the names in, let us say, French and in the same manner as has been stated before. Simple French is always easy to translate. Let us say a chef writes as follows

FRENCH:
Consommé à l'arlequin.
Filet de Boeuf à l'Espagnole.
Longe de Veau à la Béchamel.
Dinde à la Portugaise.

In this case the translator would translate as follows:

Consomme, Harlequin style.
Tenderloin of Beef, Spanish.
Loin of Veal, Béchamel.
Turkey-hen, Portuguese.

If a chef wrote the same dishes as given below then the translation also would be plain and could be easily made.

FRENCH:
Consommé aux Quenelles de Volaille.
Filet de Boeuf piqué, rôti au Macaroni,
Sauce Espagnole.
Longe de Veau rôtie, Béchamel.
Dinde farcie, rôtie, Portugaise.

ENGLISH:
Consomme with Chicken Balls.
Larded, roast Tenderloin of Beef
Macaroni Spanish Sauce.
Roast Loin of Veal, Béchamel.
Stuffed, roast Turkey-hen, Portuguese

For the makers of bills of fare and menus the given rules come into consideration primarily. A certain successive way of naming dishes should always be followed.

Leg of Veal.

Roast Leg of Veal.

Larded, roast Leg of Veal.

Stuffed, larded, roast Leg of Veal.

Roast Leg of Veal w. Cream.

Larded, roast Leg of Veal w. Cream.

Stuffed, larded, roast Leg of Veal w. Cream.

Roast Leg of Veal w. Mixed Vegetables & Tomato Sauce.

Larded, roast Leg of Veal w. Mixed Vegetables & Tomato Sauce.

Stuffed, larded, roast Leg of Veal w. Mixed Vegetables & Tomato Sauce.

Roast Leg of Veal, Monpensier.

Larded, roast Leg of Veal, Monpensier.

Stuffed, larded, roast Leg of Veal, Montpensier.

The same successive way can be followed with such dishes that have a name which includes their preparations.

Stew.

Veal Stew.

Lamb Stew.

Beef Stew.

Veal-Lamb Stew.

Veal-Beef Stew.

Lamb Stew, Irish.

Lamb Stew, American.

Lamb Stew, English.

Veal-Beef Stew, Irish.

Veal-Beef Stew, American

Veal-Beef Stew, English.

etc.

To this one may reply that e. g. the roasting and stuffing can be done in different ways

and therefore style designations must be used. What does such a designation mean to the average guest in such a case? Ninety times out of a hundred it would mean nothing at all to them. A guest does not care whether he gets a piece of veal which is prepared with a few spices, or other little things, more or less. This is simply the cooks' matter. If such items in preparing food, would be designated with style names then the list of names would be endless; there are not even enough words in this world to name them all. Before using a style designation one rather should call a dish by its right name. If e. g. the cooking is done with an ingredient that changes the taste much more from that of plain cooking, let us say red wine. The place which is perhaps occupied by a style designation can be filled out much better with the words *r e d w i n e*. But if the latter together with the main preparation is left out to make place for a certain *i n s t y l e* or *à la s o a n d s o* then it is absolutely sinful to withhold the most important items from the guests. As to the fillings it must be added that it is not necessary at all to express these by a separate name. Guests will not know what kind of a filling is meant; for them it is enough to know that a food is stuffed. If one should designate a filling with the term *I t a l - i a n*, *R o y a l*, etc., the guest would not even know that the food was stuffed. The simple words *f i l l e d* or *s t u f f e d* says much more to them, and therefore it should be dominating.

As to the various style designations and their comprehension it may be easily asserted that ninety per cent of them are not even under-

stood by men of the trade. Could a person tell what the following style designations meant without looking into a book?

Loin of Veal, Spanish /Style/.
~~Leg of Mutton, Bordeaux /Style/.~~
 Tenderloin of Beef, Westphalian /Style/.
 Tenderloin of Beef, Portuguese /Style/.
 Sirloin of Beef, Spanish /Style/.
 Mackerel, Flemish /Style/.
 Sole, Soubise /Style/.
 Roast Goose, Mecklenburg /Style/.

Would you expect to find the following names for the same dishes?

Larded, roast Loin of Veal, Spanish Sauce
 Larded, roast Tenderloin of Beef, Westphalian,
 [/Garniture/.
 Roast Tenderloin of Beef, Stuffed Tomatoes.
 Roast Sirloin of Beef, Spanish Sauce.
 Stuffed, fried Mackerel.
~~Boiled, glazed Salmon on Rice, Chambord /Garniture/.~~
 Fried Sole with Onion Sauce or Onion Puree.
 Stuffed, roast Goose with Red Cabbage & Sausages.

These few instances, which could be enlarged a thousandfold, show plainly that the style designations of to-day are not satisfactory. It is really no wonder that guests often read high sounding names, give an order, and then are disappointed when only "plain" dishes are served, which they know are quite differently called in simple English. It is also natural for guests to say that the restaurant men give such names purposely to get higher prices though this is rarely intended. One also need not be surprised if the comic papers take advantage of such names, especially if they are mixed with foreign terms; and even the theatres make fun of them. There certainly isn't any business

that furnishes so much food for laughter as the restaurant trade and this to a large extent on account of the naming. The restaurant men alone are responsible in the future, if this continues, because the existing evils can be helped. The present method of naming dishes must be brought into a logical and sensible form by using certain rules. To realize how far away we have gone from intelligible naming can be seen by the great Carême writing in his earlier days *Potage de petit sagou blanc iles au consommé*. This is certainly too long for modern bills of fare and it was abbreviated to *Consommé au sagou blanc* or *Consommé au sagou*. And if the French write simply *Potage purée de pois* and *Gâteau de poisson, sauce tomate* for *Potage à la purée de pois* and *Gâteau de poisson à la sauce de tomates* we also find it intelligible. So is:

“Cochon de lait à la broche, russe,”

“Cochon de lait farci, russe.”

“Cochon de lait froid, russe.”

“Cochon de lait rôti, russe.”

But if the four dishes are simply called *Cochon de lait, russe* then it is unintelligible and not correct. And if all the following for the same chestnut pudding are called *Pouding ambassadrice*, *Pouding castellane*, *Pouding Castellane*, *Pouding Castillane* then this surely is a nonsense.

A thick volume could be filled with detailed information which would make the men of the trade marvel at the medley of culinary names. The writer of this treatise has ascertained in one case that 59 different names in four languages were found in books and on table cards for one and the same dish and only 11 of

them described in some measure the right thing. One does not need to wonder at this if one observes how names of dishes are sometimes treated by professional men. It happens a thousand times that the real designations are purposely left out in order to make room for others which satisfy the vanity of certain persons. Some cooks prepare dishes a little differently from given recipes and give them a new name. Often they are given mysterious, fantastic and unheard of names which have no right to be linked with culinary designations. The result is that the culinary language of today is so rich that all compiled names would fill as many volumes and as large as those of the *Encyclopædia Britannica*. Seventy-five per cent of these names belong in the waste basket. To understand this statement one only needs to take several cook books and bills of fare and compare the meaning of some style designations and it will be seen that many of them have exactly the same meaning, though the names are entirely different. One must come to the conclusion that style designations are of value only if they have an unchangeable meaning, otherwise they remain that which most of them are today, riddles. After going through a dozen books I was unable to find hundreds of names which appeared on bills of fare. There is for instance: *Carbonade à la nivernaise*. Is there any one who can tell me what this means? *Carbonade* to some people means a roast, no matter if of beef or of any other animal; to others it means a cutlet or a chop, mainly of pork. Then why not call it so? And if a sauce is meant by *à la nivernaise* call it *N e v e r s S a u c e*; if a complicated garnish *N e v e r s / s t y l e /*; if only one kind of vegetable leave out the expression entirely and write

with Carrots, with Turnips, etc. That is intelligible naming while the former is a riddle which changes the bill of fare into a useless scrap of paper.

It is of course understood that in some cases it is best to call some dishes by names which do not indicate the real ingredient to all guests. A guest, for instance, is fond of ram's stones (wedder stones) will also understand this by the designation *L a m b's f r y*. This name covers in a way a "public secret" and saves some guests from being shocked. And if the genius of a chef disguises onions, garlic, and other things that are not liked by many in such a masterful way that no one will suspect the real thing but turn haters of such dishes into admirers, it would certainly be foolish to mention the items on bills of fare.

Because the cooks use certain rules in cooking and follow up certain practical ways in preparing great and perfect dishes from a few elements into a numberless variety, they also would do a great thing by helping to apply certain rules in the naming of dishes. If this is not done, then the time is not far distant when the entire naming will lead to extremes by calling dishes by style names only. To some extent this is already done, and should be avoided. We cannot demand that guests shall take a special course in order to study culinary expressions, that they may be able to understand a bill of fare. If the chefs think it practical to use short technical expressions in the kitchen let them do so, but then they also must allow us to be practical in the dining room, which means that the dishes should first of all be named with their

main ingredients and styles of preparation. That is what the guests want.

As we approach the end we cannot help mentioning that there are some hotel and restaurant men who try their best to offer their guests dishes in plain English. That sometimes wrong translations and foreign words appear on their bills of fare is mainly due to the fact that the right names are not known. To this the dictionaries that will follow and the little work on hand may be a help.

To sum it up there is shown a way here of briefly naming dishes and making them intelligible without the possibility of mistaking one dish for another. But to make the rules a standard arrangement would need first of all the help of the chefs, stewards, etc. They have in the future an easy but very gratifying work before them. What is suggested here is the harmonious working of the makers of bills of fare and the dining-room management, and the understanding of the practical appliance of intelligible writing. Less trouble in the dining room means less trouble in the kitchen; and the whole is to the advantage of the guests, the kitchen and restaurant employees and also to the proprietors for whom it saves much money, as it stops the waste of food to a large extent. It is to their mutual benefit. Therefore let the aim be:

Intelligible bills of fare
for guests in plain English
by naming the dishes with the
principal ingredients and prin-
ciple styles of preparation.

Rules of Grammar of Four Languages

The grammar for the culinary languages is easy enough and given in such a simple manner that it will take but a short time for all to understand. We will quote the items of the French language first, as most translations are made from French into other languages.

Articles and Prepositions

French:

1. de (d')
de la (de l')
du
des
2. au
aux
à la (à l')
3. en
4. et
5. ou

English:

1. from, of, with, in
2. with
3. in, as, like of
4. and
5. or

Spanish:

1. de, con, en
2. con
3. en, como, como de
4. y
5. ó, ú

German:

1. aus, von, mit, in
2. mit
3. in, wie von
4. und
5. oder

Instances

French:	English:
Fromage de Francfort;	[Cheese from Frankfort];
Fromage francfortois	Frankfort Cheese
Fromage d' Amérique;	[Cheese from America];
Fromage américain	American Cheese
Fromage de la France;	[Cheese from France];
Fromage français	French Cheese
Fromage de l'Andalousie;	[Cheese from Andalusia];
Fromage andalous	Andalusian Cheese
Fromage du Rhin	[Cheese from the Rhine (Rhene)]; Rhenish Cheese
Fromages des Alpes	[Cheese from the Alps]; Alpine Cheese

Spanish:	German:
Queso de Francforte;	[Käse aus Frankfurt];
Queso francforto	Frankfurter Käse
Queso de America;	[Käse aus Amerika];
Queso americano	Amerikanischer Käse
Queso de Francia;	[Käse aus Frankreich];
Queso francés	Französischer Käse
Queso de Andalusia;	[Käse aus Andalusien];
Queso andaluz	Andalusischer Käse
Queso de Rin (Rhin, Rene)	[Käse vom Rhein]; Rheinischer Käse
Queso de/los/Alpes	[Käse von den Alpen];
Queso verde de/los/Alpes	Alpen-Käse; Kräuterkäse

To designate the original home of a product the French write *de*, *d'*, *de la*, *d l'*, *du* or *des* with the proper name following or they use the adjectives of the proper names without the article just as in English, but with the difference that the adjectives follow the name of the product. On bills of fare the adjectives are more commonly used. As to the use of the articles, mark the following rules:

If a word begins with a vowel (a, e, i, o, u,) or silent h *de* and *de la* must be apostrophized (*d'*, *de l'*).

De has its place before all words which are masculine and in the singular.

De la (or apostrophized *de l'*) has its place before all words which are feminine and in the singular.

Des is written before all words in the plural.

On bills of fare *de la* and *des* is not written but simply *de* as far as names of cities and countries come into consideration. But before all names of rivers, lakes, islands and mountains *du* must be written, before all masculine words in the singular, *de la* (*de l'*) before all feminine words in the singular, and *des* before all words in the plural as *vin du Rhin*, *vin de la Loire*, *vin de la Moselle*, *herbes des Alpes*, etc. If a masculine word in the singular begins with a vowel or silent *h* then *d'* is written instead *du* as *d'Hudson*, *d'East River*, etc.

As to the adjectives see later explanation.

In Spanish the using of the article is as in French if the original home of a product is designated or the adjectives in its place is used. The Spanish prepositions *del*, *los*, *las*, etc., do not come into consideration on bills of fare. *De* is never apostrophized.

In English and German the expressions *cheese from*, *Käse aus*, *Käse vom*, *Käse von den*, are never used on bills of fare, but are given in instances only to show the verbal translation. Also in French and Spanish the using of adjectives is more universal.

French:

English:

Roulade de boeuf	Beef roll (roulade); Roll of beef
Pouding de pain	Bread pudding; [Pudding of bread]
Purée d'artichauts	Artichoke puree; Puree of artichokes
Sauce de chocolat	Chocolate sauce; [Sauce of chocolate]
Boudin de foie	Liver sausage; [Sausage of Liver]
Mayonnaise de poisson;	Mayonnaised fish; Fish in Mayonnaise;
Poisson en mayonnaise;	Fish with Mayonnaise;
Poisson à la mayonnaise	
Caisse de poule;	
Poule en caisse	Casket/ed/ chicken; Chicken in Casket

Spanish:

German:

Arrollado de vaca	Rindfleisch-Rolle; Rolle von Rindfleisch
Pudín de pan	Brotpudding; Brot-Pudding;
	[Pudding von Brot]
Salsa de chocolate	Schokoladen-Tunke;
	[Tunke von Schokolade]
salchicha de hígado	Leberwurst; [Wurst von Leber]
Pescado en mayonesa;	Majonesierter Fisch; Fisch in Majonese;
Pescado con mayonesa	Fisch mit Majonese
Gallina en cajita	Huhnfleisch in Kästchen

To designate the main ingredient of a dish in French and Spanish one writes *de* meaning *of* and *von* in English and German. In French *de* must be apostrophized before words beginning with a vowel or silent h. In English and German there are two ways of designating the main ingredient as can be seen in the given instances. On bills of fare in English the shorter expressions are dominating and some are not used at all like e. g. sausage of liver; in German only the shorter designates are used.

The expressions in French *Mayonnaise de poisson* and *Caisse de poule* mean that not the mayonnaise and casket alone are to be understood but the entire dish that is served with mayonnaise or in a casket.

French:

English:

Potage au céleri	Soup with celery
Maquereau aux herbes	Mackerel with herbs
Sauce à l'estragon	Ham with sourcroust
Jambon à la choucroute	Tarragon sauce; [Sauce w. Tarragon]
Sauce au chocolat	Chocolate sauce; [Sauce w. chocolate]
Boudin au foie	Liver sausage; [Sausage w. Liver]

Spanish:

Sopa con apio
 Escombros con hierbas
 Jamón con berza ácida
 [Salsa con estragon];
 Salsa de estragon
 [Salsa con chocolate];
 Salsa de chocolate
 Salchicha de hígado

German:

Suppe mit Selerie
 Makrele mit Kräutern
 Schinken mit Sauerkraut
 Dragon-Tunke;
 [Tunke mit Dragon]
 Schokoladen-Tunke; [Tunke mit
 Schokolade]
 Leberwurst; [Wurst mit Leber]

To express secondary ingredients of a dish the French use the forewords, *au*, *aux*, *à la* (*à l'*) e. g., it should not be written *gâteau de bananes* but *gâteau aux bananes* because it is not a cake made of bananas but a cake made with bananas. *Beignets de bananes* is correct because the fritters are mainly made of bananas and the cover of baked dough is secondary only. *Sauce de chocolat* is a sauce of, or mainly made of chocolate while *sauce au chocolat* is one which contains only a little chocolate to give it a chocolate taste. *Potage à la crème au céleri* is a cream soup which contains celery. If it were a cream soup of celery it would be called *potage à la crème de céleri*. *Mayonnaise à la poule* is a mayonnaise which contains chicken meat and *mayonnaise aux capres* is one that contains capers. For some dishes *de* and *à*, *aux*, *à la* can be used if it is doubtful that the element to name is the main contents as e. g. *boudin de foie* or *boudin au foie* though the using of *de* is better in such cases.

In regard to the using of *au*, *aux*, *à la* (*à l'*), note the following rules:

au has its place always before words which are masculine and in the singular. Exceptions take place if such words begin with a vowel when *à l'* must be written. *à l'abricot* but not *au abricot*, etc.

aux has its place always before words which are in the plural also if such are masculine or feminine. *aux abricots* but not *au abricots* or *à l'abricots*, etc.

à la or apostrophized before a word beginning with a vowel or silent *h* has its place always before words feminine and in the singular. *à la moelle; à la crème; à l'ail*, etc.

In English, Spanish, and German *with*, *con*, *mit* is written. But for certain dishes the prepositions are not used as is shown in the given instances.

French:	English:
Fromage à la francfortoise	Cheese in Frankfort style
Fromage à l' américaine	Cheese in American style
Sauce à la Carême	Sauce in Carême style
Sauce à la mode	Beef in modish style
Spanish:	German:
Queso a la franc/o/forta	Käse auf amerikanische Art
Queso a la americana	Käse auf Frankfurter Art
Salsa a la Carême	Tunke nach Carême
Vaca a la moda	Rindfleisch nach der Mode

To express the style of a dish the French write *à la* (*à l'*) which is the abbreviation of *à la manière* (*mode*) and in Spanish one also writes *a la* which is the abbreviation of *a la manera* (*moda*) whereby the Spanish *a la* is newly written without the accent over the *a*. The following designations have the same meaning. In French as also in Spanish capital letters are usually printed without the accents.

French:	English:
Fromage à la manière (mode)	
d'Amérique	Cheese in American style
Fromage à la manière américaine	
Fromage à l'américaine	Cheese, American style
Fromage, américaine	Cheese, American

Spanish:

German:

Queso a la manera (moda) de America	Käse auf amerikanische Art
Queso a la manera (moda) americana	
Queso a la americana	Käse, amerikanische Art
Queso, americana	Käse, amerikanisch

As to the naming of styles, the following must be observed. If we write *American Cheese* then we understand the well known store cheese, but if we write *Cheese, American* then it is a cheese made in the kitchen or pantry of a certain kind of cheese with eggs, spices, etc., a recipe that perhaps had its origin in America. *A veal chop in Vienna style* or *veal collop, Vienna* had its original name from the city in which the dish was prepared first, etc., On bills of fare we now often meet with names as *Vienna collop*; *Victoria pudding*; *Maryland salad*, etc. As a rule this construction of words can be used as we know that the names given to the dishes mean style designation. But when it comes to eatables as in the cases of the above named cheese, care has to be taken that the right thing is expressed.

French:

English:

Poule en mayonnaise	Chicken in mayonnaise
Veau en cari	Veal in curry
Potage en tortue	Mock turtle soup; Soup like of turtle
Carottes et pois	Carrots and peas
Poisson ou viande	Fish or meat

Spanish:

German:

Gallina en mayonesa	Huhnfleisch in Majonese
Ternero en cari	Kalbfleisch in Kari
Sopa de tortuga ficticia;	Falsche Schildkröten-Suppe;
Sopa como de tortuga	Suppe wie von Schildkröte
Zanahorias y guisantes	Möhren und Erbsen
Pescado ó carne	Fisch oder Fleisch

In conjunction with this we must add that *en* in French can sometimes have the meaning of *à la manière* to express the form, the looks or the taste of a dish. If one reads e. g. *potage en tortue* then it means that the soup is made like a turtle soup. So the following: *Chair de crabes en cocktail* is *cocktail de chair de crabes* is *chair de crabes à la cocktail* is crab flake cocktail. *Asperges en fricassée* is asparagus like fricassee is asparagus in fricassee sauce is fricasseed asparagus. *Cuisse de porc rôti en chevreuil* is roast leg of pork like venison or venison style.

Before all words in Spanish which begin with an *o* or *ho* there must be written *u* instead of *ó*.

The Using of Adjectives

French:

English:

	Amérique	America
	américain, s, e, es	American
	Allemagne	Germany
	allemand, s, e, es	German
s. m.	Fromage d'Amérique	American cheese*
pl. m.	Fromages d'Amérique	American cheese**
s. f.	Bière d'Allemagne	German beer
pl. f.	Bières d'Allemagne	German beers
s. m.	Fromage américain	American cheese*
pl. m.	Fromages américains	American cheese**
s. f.	Bière américaine	American beer
pl. f.	Bières américaines	American beers
s. m.	Fromage allemand	German cheese*
pl. m.	Fromages allemands	German cheese**
s. f.	Bière allemande	German beer
s. f.	Bière à l'américaine	German beers
pl. f.	Bières allemandes	Cheese, American style*
s. m.	Fromage à l'américaine	Cheese, American style**
pl. m.	Fromages à l'américaine	Beer, American style
pl. f.	Bières à l'américaine	Beers, American style
s. m.	Fromage à l'allemande	Cheese, German style*
pl. m.	Fromages à l'allemande	Cheese, German style
s. f.	Bière à l'allemande	Beer, German style
pl. f.	Bières à l'allemande	Beers, German style
s. m.	Perdreau rôti	Roast young parridge
pl. m.	Perdreux rôtis	Roast young parridges
s. f.	Pomme de terre rôtie	Fried (roast) Potato
pl. f.	Pommes de terre rôties	Fried (roast) Potatoes

Spanish:

German:

	America	Amerika
	american/o, os, a, as	amerikanisch, e, er, es, em, en
	Alemania	Deutschland
	alemán, es, esa, esas	deutsch, e, er, es, em, en
s. m.	Queso de America	Amerikanischer Käse*
pl. m.	Quesos de America	Amerikanische Käse**
s. f.	Cerveza de Alemania	Deutsches Bier
pl. f.	Cervezas de Alemania	Deutsche Biere
s. m.	Queso americano	Amerikanischer Käse*
pl. m.	Quesos americanos	Amerikanische Käse**
s. f.	Cerveza americana	Amerikanisches Bier
pl. f.	Cervezas americanas	Amerikanische Biere

s. m.	Queso alemán	Deutscher Käse*
pl. m.	Quesos alemanes	Deutsche Käse**
s. f.	Cerveza alemanesa	Deutsches Bier
pl. f.	Cervezas alemanesas	Deutsche Biere
s. m.	Queso a la americana	Käse, amerikanische Art*
pl. m.	Quesos a la americana	Käse, amerikanische Art**
s. f.	Cerveza a la americana	Bier, amerikanische Art
pl. f.	Cervezas a la americana	Biere, amerikanische Art
s. m.	Queso a la alemanesa	Käse, deutsche Art*
pl. m.	Quesos a la alemanesa	Käse, deutsche Art**
s. f.	Cerveza a la alemanesa	Bier, deutsche Art
pl. f.	Cervezas a la alemanesa	Biere, deutsche Art
s. m.	Perdiz asada	Gebratenes Rebhuhn
pl. m.	Perdices asadas	Gebratene Rebhühner
s. f.	Papa asada	Gebratene Kartoffel
pl. f.	Papas asadas	Gebratene Kartoffeln

* Singular **Plural

Judging by the foregoing instances we see that the adjectives in French and Spanish take the form and number of the noun to which they appeal. Especial care must be taken when an adjective follows more than one noun as e. g. *échinée de porc rôti*. Here *rôti* refers to *échinée* which is in the feminine-singular and not to *porc* which is in the masculine-singular. If we would write *échinée de porc rôti* then *rôti* refers to *porc* and the meaning would be saddle of roast pork; but it is roast saddle of pork. The same in Spanish: *Filetes de carnero estofados* and not *filetes de carnero estofado*. The latter means fillets of stewed mutton while the former is stewed fillets of mutton. But *filete de carnero estofado* is correct because here *filete* is singular. *Cerdo asado* and *lomo de cerdo asado* is right because both words *cerdo* and *lomo* are masculine-singular. But *chuletas de cerdo asadas* and *chuleta de cerdo asada*. Also *ragú de vaca asada* (French: *ragoût de boeuf rôti*) because here *asada* refers to *vaca* and not to *ragú*. It is a ragout of roasted beef, that is to say a *ragú* of *vaca asada*. If one

would write *ragú de vaca asado* it would mean that it is a fried beef ragout. In French *ragoût* and *boeuf* are masculine-singular and therefore the adjective is alike for both words.

If an adjective refers to more than one noun, then the masculine adjective in the plural is always used, also if the nouns are of two different genders. For instance *abricot et pomme farcis*, *albaricoque y manzana relenos* and *albaricoques y manzanas relenos*, etc.

If an adjective refers to a noun which is equal in the singular and in the plural then one writes the adjective in the singular or plural depending on whether one or more of an object is meant. For instance *ananas*. If one pineapple is meant one writes *ananas glacé*; if more are meant *ananas glacés*, etc.

Some nouns are written in the singular only, but have a collective meaning like e. g. *céleri*. Here the singular adjective is used.

Only a few adjectives in the French and Spanish culinary languages are written before the nouns as e. g. the French *demi*, *petit* and *gros* and the Spanish *gran*.

From the given instances it will be noticed that the adjectives which follow an *a la* have one form only, and is the feminine - singular form. This is because *a la* is feminine and therefore all following adjectives that refer to *a la* must take the said form.

As to German adjectives, it should be noticed that they have different endings. One must be well versed in German to use the ad-

jectives. All who are not well versed in German can use the adjectives abridged or behind the noun, because so only one form comes in consideration, as in English. If the adjectives are used behind the nouns as is sometimes done on German bills of fare, just as on English table cards, then only one form, not abridged, is used and that is the form, as shown in the following list of adjectives. The German adjectives can be written as follows:

Gebratenes Rindfleisch	or abridged	Gebraten. Rindfleisch
Geröstete Kartoffeln	"	Geröst. Kartoffeln
Gebratenes Huhn		Gebraten. Huhn
Gefüllter u. gespickter	"	Gefüllt. & gespickt.
Kalbsbraten		Kalbsbraten

One also can write more abridged.

Gebr. Rindfleisch
Geröst. Kartoffeln
Gebr. Huhn
Gef. & gesp. Kalbsbraten

When the adjectives are behind the nouns:

Rindfleisch gebraten
Kartoffeln geröstet
Huhn gebraten
Kalbsbraten gefüllt u. gespickt

One distinguishes six forms (endings) of adjectives as for instance:

gebraten
gebratene
gebratener
gebratenes
gebratenem
gebratenen

In all four languages two adjectives are connected with *et*, *and*, *y*, *und* or the connection words are left out and a comma is placed instead of it. *Piqué et rôti* (*piqué, rôti*); *larded and roasted* (*larded, roasted*) *mechado y asado* (*mechado, asado*), *gespickt und gebraten* (*gespickt, gebraten*), etc.

Here follows a list of adjectives as to the main kinds of preparation of dishes in four languages.

List of Adjectives

FRENCH:

ENGLISH:

aigre, s, aigre, s

sour; sourish

bardé, s, e, es

barded; in bacon

blanc, s, blanche, s

white

bordé, s, e, es

borded

boucan, s, e, es

dried; hung

bouilli, s, e, es

boiled

braisé, s, e, es

braised; steamed

brouillé, s, e, es

scrambled

brun, s, e, es

brown; browned

candi, s, e, es

candied

chaud, s, e, es

warm; hot

citronné, s, e, es

lemonaded

clair, s, e, es

clear; cleared

confit, s, e, es

preserved

conservé, s, e, es

conserved

cru, s, e, es

raw

dépecé, s, e, es

pulled; picked

désossé, s, e, es

boned

épuré, s, e, es

clarified

étouffé, e, s, es;

stewed

[étuvé, s, e, es

farci, s, e, es

stuffed; filled; farced

faux, -, fausse, s,

mock

fin, s, e, es .

fine

fourré, s, e, es

furred

fouetté, s, e, es

whipped

frais, -, fraîche, s,

fresh

frit, s, e, es; au four

fried; baked

froid, s, e, es

cold

fumé, s, e, es

smoked

garni, s, e, es

garnished

gelatineux, -, gelatineuse, s

jellied

glace, s, e, es

glazed; iced; frozen

grand, s, e, es

great; large

gratiné, s, e, es

gratin/at/ed; crumbed and
[baked]

grillé, s, e, es

broiled; grilled

haché, s, e, es

hashed

SPANISH:

ácid/o, os, a, as; agri/o, os,
[a, as
en tocino; tocinad/o, os, a, as
blanc/o, os, a, as
orlad/o, os, a, as
sec/o, os, a, as
cocid/o, os, a, as
rehogad/o, os, a, as
revuelt/o, os, a, as
moren/o, os, a, as; tostad/o,
[os, a, as

garapiñad/o, os, a, as
caliente, s, caliente, s
limonad/o, os, a, as
clar/o, os, a, as
confitad/o, os, a, as
conservad/o, os, a, as
crud/o, os, a, as
tirotead/o, os, a, as
pulpos/o, os, a, as
clarifiad/o, os, a, as
relleñad/o, os, a, as
estofad/o, os, a, as
fictici/o, os, a, as
fin/o, os, a, as
forrad/o, os, a, as
batid/o, os, a, as
fresc/o, os, a, as
frit/o, os, a, as
fri/o, os, a, as
ahumad/o, os, a, as
guarnecad/o, os, a, as
gelatinos/o, os, a, as;

[jaletinoso

glacial, es; glasead/o, os, a,
[as; garaphiñad

grande, s,
gratinad/o, os, a, as

emparrillad/o, os, a, as
picad/o, os, a, as

GERMAN:

sauer; säuerlich
in Speckhülle
weiss
bordiert
gedört
gekocht
geschmort; gedünstet
gerührt
braun; gebräunt

überzuckert
warm; heiss
zitroniert
klar
eingemacht
konserviert; eingemacht
roh
gezüpft; gepflückt
ausgebeint
geklärt
gedämpft
gefüllt
falsch; imitiert
fein
überzogen
geschlagen
frisch
gebraten; gebacken
kalt
geräuchert
verziert
übersülzt

glasiert; überglänzt; ge-
[frozen; geeist

gross
krumiert und gebacken;
[gratiniert

geröstet
gehackt

manié, s, e, es	floured; manieded
marine, s, e, es	marinated; pickled
mêlé, s, e, es	mixed
noir, s, e, es	black
nouveau, x, nouvelle, s	new
panaché, s, e, es	variegated; mixed
pané, s, e, es	breaded
pressé, s, e, es	pressed
petit, s, e, es	small
piqué, s, e, es	larded
poêlé, s, e, es	fried in pan
poivré, s, e, es; pimenté, s, [e, es	peppered
prêt, s, e, es	ready
rissolé, s, e, es	browned
rouge, s, rouge, s,	red
rôti, s, e, es	roasted; fried
roulé, s, e, es	rolled
salé, s, e, es	salted; corned; cured
sauté, s, e, es	sauted
sec, s, sèche, s; séché, s, e, es	dried
soufflé, s, e, es	puffed; souffled
sucré, s, e, es	sweet; sugared
truffé, s, e, es	truffled
vert, s, e, es	green

harinad/o, os, a, as	meliert
marinad/o, os, a, as	mariniert
mezclad/o, os, a, as; mixt/o, [os, a, as	gemischt
negr/o, os, a, as	schwarz
nuev/o, os, a, as	neu
abigarrad/o, os, a, as; [variegado	farbig; bunt; gemischt
panad/o, os, a, as; panadeado	brotiert
comprimid/o, os, a, as	gepresst
pequeñ/o, os, a, as	klein
mechad/o, os, a, as	gespickt
frit/o, os, a, as, en sarten	gebraten in der Pfanne
pimentad/o, os, a, as	gepfeffert
hech/o, os, a, as	fertig
tostad/o, os, a, as	gebräunt
roj/o, os, a, as	rot
asad/o, os, a, as	gebraten
arrollad/o, os, a, as; rollado	gerollt
saladill/o, os, a, as; salado	gesalzen; gepökelt
sotead/o, os, a, as	überbraten; geschwungen
sec/o, os, a, as	getrocknet
soplad/o, os, a, as	aufgelaufen; aufgeblasen
dulce, s; azucarad/o, os, a, as	süss; gesüsst; gezuckert
criadillad/o, os, a, as	getrüffelt
verde, s	grün

The Plural of the French and Spanish Words

FRENCH:

The plural of nouns is formed mostly by adding an *s* to the singular.

Nouns with the ending *s*, *x*, or *z* do not change.

Nouns with the ending *au*, *eau*, and the word *chou* form the plural by adding an *x* to the singular.

The plural of the adjectives is formed mostly by adding an *s* to the singular. If they have already an *s*, or *x* in the singular then the masculine words are alike in the singular and in the plural. Adjectives with the ending *al* change to *aux* in the masculine-plural and to *ales* in the feminine-plural. Two adjectives connected with a hyphen do not change if they refer to colors as e. g. *rouge-brun*, etc. All other adjectives connected with a hyphen change the last word only as e. g. *aigre-doux* (alike in masculine - singular - plural), *aigre-douce* (feminine - singular) *aigre-douces* (feminine - plural). The adjective *demi* changes after a noun but not before a noun as e. g. *demi tasse*, etc.

SPANISH:

The plural of the nouns is formed mostly by adding *s* to the singular .

The plural of nouns with a consonant at the end or with the ending of an accented *a*, *i*, or with *y* connected diphthong is formed by adding an *es* to the singular: *flor(es)*, *rey(es)*, etc.

Words with the ending *n* and *s* and with accented syllable lose the accent: *francés* and *franceses*, etc.

The feminine form of the adjectives with the endings *o*, *etc*, *etc*, change the end vowel into an *a*; *pequeño* and *pequeña*.

Adjectives with the ending *an*, *on*, *or* and the national adjectives become *ana*, *ona*, *ora* in feminine.

All other adjectives, also a few with the ending *or*, have no other form in the feminine.

The plural of the adjectives is formed like the plural of the nouns.

PUNCTUATION:

As to the punctuation, much care should be taken because it often leads to misunderstandings, especially on bills of fare on which the dishes are not classified. The following instances give an idea as to how the punctuation in the different languages should be made.

FRENCH:

1. Homard au riz, américaine
2. Homard au riz à l'américaine
3. Sole étuvé, Victoria
4. Sole étuvé à la Victoria
5. Homard froid, sauce aux herbes
6. Homard froid à la sauce aux herbes
7. Truite bleu, beurre frais
8. Truite bleu au beurre frais
9. Filets de mouton panés, grillés, à la purée de carottes
10. Boeuf à la mode, purée de pommes d. t.
11. Café, thé et chocolat
12. Café, thé, chocolat

ENGLISH:

1. Lobster with rice, American
2. Lobster with rice in American style
3. Stewed sole, Victoria; Sole stewed, Victoria
4. Stewed sole, Victoria style; Stewed sole in Victoria style
5. Cold Lobster, herb sauce; Lobster cold, herb sauce
6. Cold lobster with herb sauce
7. Blue trout, fresh butter; Trout blue, fresh butter.
8. Trout blue with fresh butter
9. Tenderloin of mutton breaded, broiled, with carrot puree
10. Larded, braised beef, mode style, mashed potatoes
11. Coffee, tea and chocolate
12. Coffee, tea, chocolate

SPANISH:

1. Cangrejo con arroz, americana
2. Cangrejo con arroz a la americana
3. Lenguado estofado, Victoria
4. Lenguado estofado a la Victoria
5. Cangrejo frio, salsa con hierbas (salsa de hierbas.)
6. Cangrejo frio con salsa de hierbas
7. Trucha azul, mantequilla fresca
8. Trucha azul con mantequilla fresca
9. Solomillos de carnero panadeados, emparrillados, con puré de zanahorias.
10. Vaca mechada, rehogada a la moda con puré de papas
11. Café, té y chocolate
12. Café, té, chocolate

GERMAN:

1. Hummer mit Reis, amerikanisch
2. Hummer mit Reis auf amerikanische Art.
3. Gedämpfte Seezunge, Victoria; Seezunge gedämpft, Victoria
4. Gedämpfte Seezunge nach Victoria.
5. Kalter Hummer, Kräuter-Tunke (Kräutertunke).
6. Kalter Hummer mit Kräuter-Tunke.
7. Blau gekochte Forelle, frische Butter.
8. Forelle blau gekocht mit frischer Butter.
9. Brotierte, geröstete Hammellenden-Schnitten, Möhrenmus.
10. Gespickter Rindsschmorbraten, modisch mit Kartoffelmus.
11. Kaffee, Tee und Schokolade.
12. Kaffee, Tee, Schokolade.

Using Big and Small Capital Letters.

Except in German the writing of certain words with big initial letters, has come into use such as nouns, adjectives and others. Both ways of writing are correct but one or the other should keep its character, and a bill of fare or menu should not be printed with some of the words beginning with small, and others with capital letters.

A few instances follow here:

Lanque de Boeuf à l'Anglaise.
Palais de Boeuf frit, Sauce aux Tomates.
Petits Pâtés de Cervelles de Veau.
Ris de Veau à la Napolitaine.
Potage purée de concombres aux petits pois.
Beef Tongue, English.
Fried Beef Palate, Tomato Sauce
Small Patties of Calf's Brain.
Mollejas de Ternero a la Napolitana.

Lanque de boeuf à l'anglaise.
Palais de boeuf frit, sauce aux tomates.
Petits pâtés de cervelles de veau.
Ris de veau à la napolitaine.
Potage Purée de Concombres aux Petits Pois.
Beef tongue, English.
Fried beef palate, tomato sauce
Small patties of Calf's brain.
Mollejas de ternero a la napolitana.

In German all words are written according to the gramatical rules.

The Singular and Plural on Table Cards.

Regarding the writing of singular or plural on menus and bills of fare the following should be kept in mind.

Such items and pieces of food of which a guest may have only one for a certain price, must be marked in the singular, for instance: beefsteak, cutlet, herring, apple, pear, etc. All large pieces of which a guest may have only a part, are also written in the singular as for instance: roastbeef, salmon, chicken, leg of mutton, etc. Fruits and other dishes which are standing on the table for ones free choice can be marked in the plural. All other dishes of which the guests may have more than one, such as: eggs, oysters, plums, crabs, anchovies, etc., should be marked in the plural.

On menus and bills of fare without quotations such dishes as herrings, beefsteaks, cutlets, etc., can be marked in the plural because guests can order more than one of an item. But this is not a rule and writing it in the singular is just as correct.

The Naming of Table Cards in Four Languages

One distinguishes three different kinds of table cards: the bill of fare, the menu, and the list of beverages.

The bill of fare is a list of dishes with prices for each dish and from which the guests order and accordingly pay for. (European Plan) A bill of fare also can be without prices and the guests pay a certain price for one meal, by the day, week or month, etc., no matter what is ordered. (American Plan).

A menu offers only a number of different dishes for a certain repast. The dishes are either served on large plates and handed around or they are served individually. Sometimes the price for one cover (the whole meal) is marked on the menu.

A bill of fare can be made up for the entire day. They are named as follows:

English: Bill of fare; Day's Bill of fare; Card for the Day; Bill of fare to order.

French: Carte; Carte du Jour.

Spanish: Lista de Platos; Lista de Platos a la Carta; Lista de Platos del Dia.

German: Tageskarte; Speisen nach der Karte; Speisekarte; Speiseliste; Speisen nach Wahl; Speisen nach Auswahl.

Bills of fare which are intended for a certain meal only, are called as follows :

English: Breakfast.

Lunch to Order.

Dinner to Order.

Supper to Order.

French: Déjeuner.

Déjeuner-diner à la Carte; Déjeuner à la
[Fourchette.

Dîner à la Carte.

Souper à la Carte.

Spanish: Desayuno.

Almuerzo a la Carta.

Comida a la Carta.

Cena a la Carta.

German: Frühstück.

Gabelfrühstück nach der Karte.

Hauptmahlzeit nach der Karte.

Abendmahlzeit nach der Karte.

If it is a common service (*table d'hôte*) and the names of the different day-meals are mentioned, then they are called without the endings
t o o r d e r à la carte, a la carta, nach der Karte.

Menus are called as followed :

English: Menu.

French: Menu.

Spanish: Lista /de Platos/ de Mesa Franca; Lista
[/de Platos/ de Mesa redonda.

German: Tafelkarte.

Lists of Beverages :

English: List of Beverages.

French: Liste de Boissons.

Spanish: Lista de Bebidas.

German: Getränk-Liste (Getränkliste); Getränk-karte
[(Getränk-karte).

English: Wine List; Wine Card.

French: Liste de Vins.

Spanish: Lista de Bebidas.

German: Weinkarte (Wein-Karte); Weinliste (Wein-
[Liste).

French Words most commonly used with the Preposition "with"

FRENCH:	ENGLISH:
à l'ail	with garlic
à l'aillolis	with garlic butter
à l'ammende	with Greek sorrel
à l'amourette	with amourette
aux anchois	with anchovies
à l'aneth	with dill
à l'anis	with aniseed
à l'ananas	with pineapple
aux ananas	with pineapples
aux arachides	with peanuts
aux artichauts	with artichokes
aux artichauts farcis	with stuffed artichokes
aux artichauts frits	with fried (baked) artichokes
aux asperges	with asparagus
aux asperges et /aux/pois	with asparagus and peas
aux avelines	with hazelnuts
au avocat	with alligator pear
aux bananes	with bananas
à la batate	with sweet potato
aux batates	with sweet potatoes
aux betteraves	with red beets
au beurre;	with butter
au beurre fondu	with melted butter
au(x) beurré(s)	with butter-pear(s)
aux bigardes	with Seville oranges
à la bière	with beer
à la biscotte	with zwieback
aux biscottes	with zwiebacks
à la bistorte	with adder-wort
au blé de Turquie; au mais	with corn (maize)
au brocoli	with broccoli
aux brugnolles	with prunellas
aux bunions	with earth-nuts
au cantaloupe	with cantaloupe
à la cannelle	with cinnamon
aux câpres	with capers
aux cardons	with cardoons
aux carottes	with carrots

aux carottes et/aux/pois	with carrots and peas
aux carottes et salsifis	with carrots and oyster plant
au carvi	with caraway
au cary	with curry
au caviar	with caviare
qu céleri	with celery
aux cèpes	with mushrooms
au cerfeuil	with chervil
aux cerises	with cherries
à la cervelle	with brain [not used]
à la cervelle de mouton	with lamb's brain
aux champignons	with mushrooms
aux champignons farcis	with filled mushrooms
à la chicorée	with chicory
à la chipolata	with sausage-ragout
au chou	with cabbage
aux choux	with cabbage
aux choux-fleurs	with cauliflower
aux choux de Milan	with Savoy cabbage
aux choux-raves	with turnip-cabbage
aux choux-rouges	with red cabbage
à la choucroute	with sourcrout
à la ciboulette (civette)	with chives
au citron	with lemon
aux citrons	with lemons
au cognac	with cognac-brand
aux concombres frits	with baked cucumbers
aux concombres	with cucumbers
au consommé	with consomme
aux corinthes	with dried currants
aux cornichons	with gherkins
aux cornichons et/aux/olives	with gherkins and olives
au court-bouillon	with court-bouillon
aux crabes	with crabs
aux crabes d'huitres	with oyster-crabs
à la crème	with cream
à la crème aigre	with sour cream
à la crème de fouettée	with whipped cream
à la crème de marrons	with chestnut cream
au cresson	with cress
au cresson de fontaine	with water cress
aux crevettes	with shrimps
aux croquettes	with croquettes
aux croquettes de cervelle	with brain croquettes

aux croquettes de macarone/s (macaroni/s/)	with macaroni croquettes
aux croquettes de volaille	with chicken croquettes
à la croûtes	with crust (bread crust)
aux croûtons	with small crusts
aux croûtons de légumes	with vegetable dice
au cumin	with caraway
aux échalottes	with shallots
aux écrevisses	with crayfish
à l'épinard	with spinach
aux escargots	with snails
à l'estragon	with tarragon
à la farce de marrons	with chestnut filling
au fenouil	with fennel
aux filets de poule	with chicken fillets
aux filets de truite	with trout fillets
aux fines herbes	with fine herbs
au foie	with liver
au foie d'oie	with chicken liver
aux foies d'oies	with chicken livers
au foie de veau et/aux/ [truffes]	with calf's liver and truffles
au fumet d'ananas	with pineapple flavor
à la gelée	with jelly
à la gelée /de viande/	with meat jelly
à la gelée de groseilles	with currant jelly
au gingembre	with ginger
au gombo	with gombo
aux groseilles	with currants
aux groseilles vertes	with gooseberries
à la grive farcie	with stuffed fieldfare
aux grives farcies	with stuffed fieldfares
au hareng	with herring
aux harengs	with herrings
aux haricots	with beans
aux haricots blancs	with white beans
aux haricots verts	with string beans
aux herbes	with herbs
à l'huile	with oil
aux huîtres	with oysters

au jambon	with ham
aux jaunes d'oeufs	with egg-yolks
au jus /de viande/	with meat juice
au jus de fruits	with fruit juice
aux laitues	with lettuce
aux laitues braisées	with braised lettuce
aux laitues farcies	with stuffed lettuce
au lard	with bacon
au légumes	with vegetable
aux légumes	with vegetables
aux légumes croustillants	with crisped vegetables
aux légumes au four	with baked vegetables
aux lentilles	with lentils
au macaroni	with macaroni
aux macaroni et/aux/ [tomates	with macaroni and tomatoes
au madère; au vin de Madère	with Madeira /wine/; with [madeira
aux marrons,	with chestnuts
aux moules	with mussels
à la moutarde	with mustard
aux navets	with turnips
aux navets rissolés	with brawned turnips
aux nids d'hirondelles	with bird's nests (swallow [nests)
aux noques	with nocles
aux noques de beurre	with butter nocles
aux nouilles	with noodles
aux oeufs	with egg(s)
aux oeufs pochés	with poached egg(s)
aux oignons	with onions
aux olives	with olives
à l'omelette	with omelet
aux omelettes	with omelets
à l'orge perlé	with pearl barley
à l'oseille	with sorrel
au pain	with bread
aux pains de chevreuil	with venison rolls
aux pains d'écrevisses	with crayfish rolls
aux pains d'épinards	with spinach rolls
aux pains de faisan	with pheasant rolls
aux pains de foie gras	with fat-liver rolls
au palais de boeuf	with ox' palate

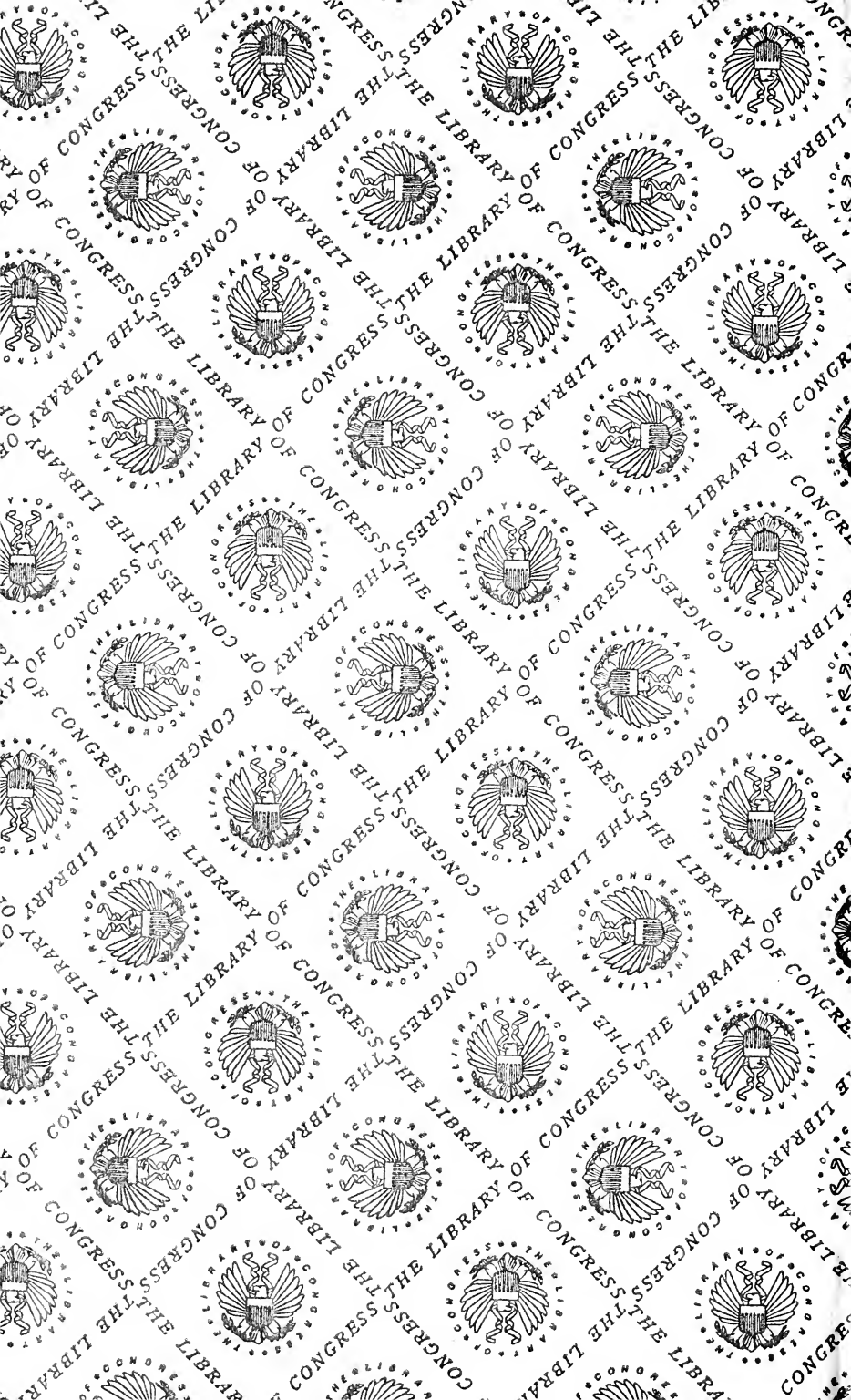
au paprika	with paprika
au persil	with parsley
aux petits navets	with small turnips
aux petits pains	with rolls
aux petits pois	with new peas
aux petits pois et/aux/ [carottes]	with new peas and carrots
aux pointes d'asperges	with asparagus tips
aux poires	with pears
aux pois	with peas
aux pois frits	with baked peas
au poivre vert	with apples
aux pommes	with potatoes
aux pommes d. t.	with green pepper
au porc	with pork
au porc salé (petit-salé)	with salted pork
au porto	with port/wine/
aux prunes	with plums
à la purée de haricots	with bean puree
à la purée de lentils	with lentil puree
à la purée d'oseille	with sorrel puree
à la purée de pois	with pease puree
à la purée verte	with green puree
aux quenelles	with dumplings
au ragoût fin	with fine ragout
au raifort	with horseradish
aux ravioles	with ravioles
au ris	with sweetbread
au ris de veau	with calf's sweetbread
au riz	with rice
aux riz et tapioca	with rice and tapioca
aux rognons	with kidneys
au sagou	with sago
à la sucre	with sugar
à la sauce	with sauce
/à la/ sauce /de/ bigarrade	with /Seville/ orange sauce
/à la/ sauce au citron	with lemon sauce
/à la/ sauce poivrade	with pepper sauce
/à la/ sauce aux pommes	with apple sauce
/à la/ sauce /de/ raifort	with horseradish sauce
/à la/ sauce ravigote	with ravigote sauce
/à la/ sauce remoulade	with remoulade sauce
/à la/ sauce /de (aux)/ [tomate/s/]	with tomato sauce

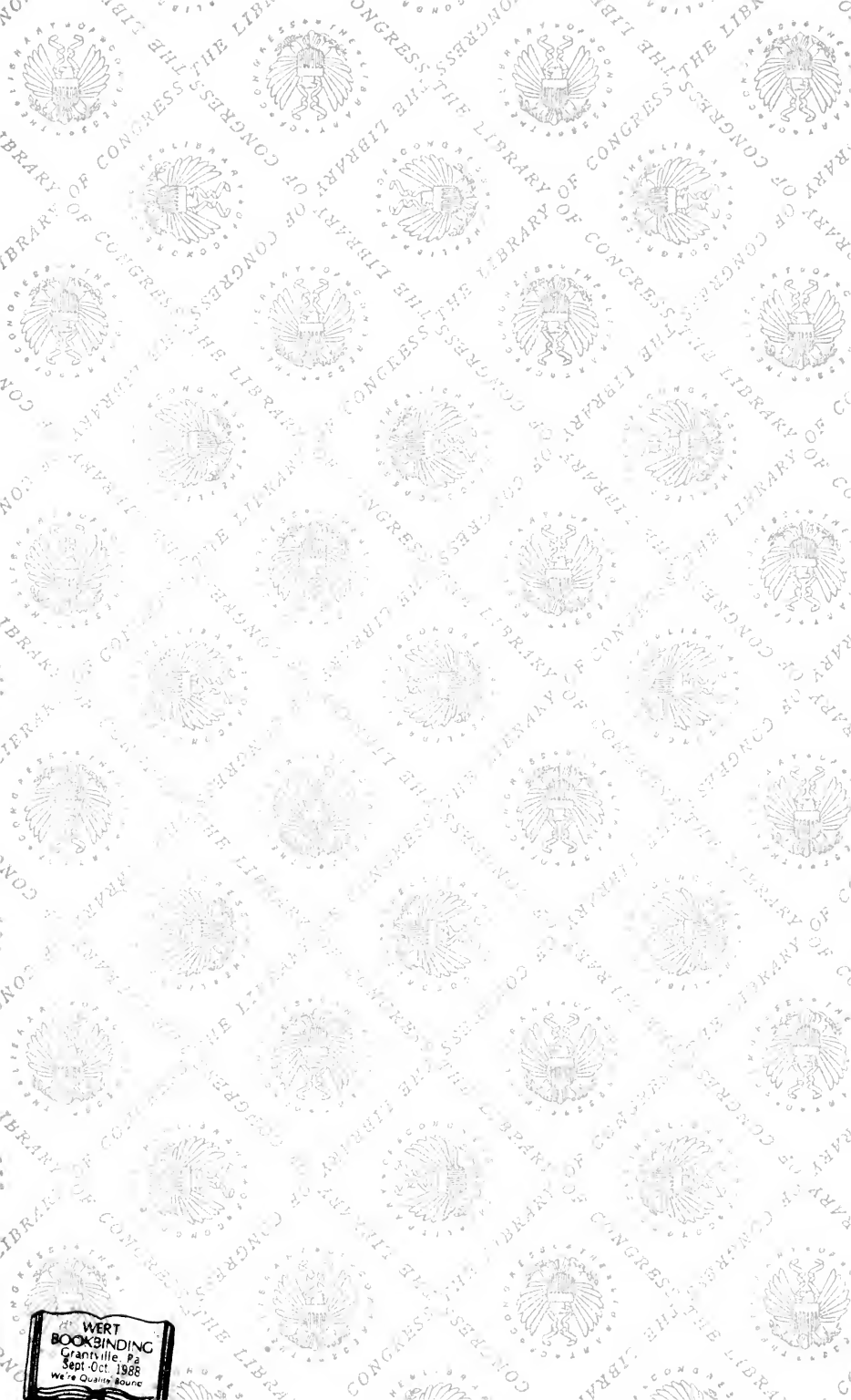
/à la/ sauce vinaigrette	with green sauce
au saumon	with vinegrette
/à la/ sauce verte	with salmon
au saumon fumé	with roast meat
au saucisse (saucisson)	with smoked salmon
aux saucissons (saucisses)	with sausage
à la sauge	with sausages
à la semoule	with sage
au tapioca	with semolina
à la tête de veau	with tapioca
aux tomates	with calf's head
aux topinambours	with tomatoes
aux trois /pot de/ crème	with Jerusalem artichokes
aux trois racines	with /tricolo/ red custard
	with /tricolo/ red root
	[vegetables]
aux truffes	with truffles
aux veau et jambon	with veal and ham
au velouté	with white sauce
aux vermicelles	with vermicelli
au vin	with wine
au vin blanc	with white wine
au vin rouge	with red wine
à la viande	with meat
à la viande rôtie	with roast meat











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